



Beletti Wedding Packages 2022

Congratulations on your Engagement!

Whether you are planning an intimate gathering or large wedding celebration, Beletti offers you everything you need to make your special event a memorable one.



Robert & Vera Moretti are experienced in organising any type of event. At Beletti we pride ourselves on attention to every detail. Our wedding packages include complimentary canapés on arrival, white linen tablecloths and napkins, main table and cake table linen and simple house floral centrepieces. Entertainment and chair covers are available on request.

Our stylish restaurant's private room is available for an intimate yet sophisticated event, perfect for weddings of 40 – 80 guests seated. We also offer exclusive use of the restaurant for weddings of 80 - 120 guests seated / 100 - 160 guests cocktail set up.

WEDDING PACKAGES

3 Course Meal \$70.00 per person - Complimentary Canapés on arrival
Choice of two Entrées, two Main Courses & two Desserts

4 Course Meal \$80.00 per person - Complimentary Canapés on arrival,
Sharing Platter of Antipasto per table ,
Choice two Entrées, two Main Courses & two Desserts

Cocktail Menu \$60.00 per person
Unlimited food served for 2 hours - select 8 canapés



~Our Wedding Packages Include~

Room Hire, Unlimited Soft drinks, White linen table cloths, napkins,
Bridal table & cake table with skirting.
Parquetry dance floor if required ; Catering for all special dietary requirements
Event manager to assist with your every detail
All prices are inclusive of a 5 hour function and are inclusive of GST
Exclusive use of Private Room - Minimum 40 - 80 guests
Exclusive use of Entire Restaurant - Minimum 100 guests

BEVERAGE OPTIONS

Soft drinks, Ice water, barista coffee and tea are included.

Beletti offer two options

Option 1 All Drinks charged on Consumption

Option 2 Standard Drinks Package 4 hours \$20pp / 5 hours \$30pp

Includes - House wines - Chardonnay / Sauvignon Blanc / Moscato, Shiraz,
Variety of beers, Cascade Premium Light, Yellow Sparkling

EXTRAS

Professional Dj \$600 and chair covers \$5.00 each

~ BELETTI FUNCTION MENU ~

~ ENTREES ~

ROASTED PUMPKIN (VG) (GF) Garnished with sour cream & chives

CHICKEN SOUP (GF) garnished with shredded chicken

MINISTRONE (VG) (GF) A hearty Italian soup served with pasta & cannellini beans

LEMON PEPPER CALAMARI

Seasoned with lemon pepper, deep fried & served with a rocket & parmesan salad

ARANCINI (V)

3 risotto balls filled with semi dried tomatoes & mushrooms, served with Napoli sauce & parmesan

BRUSCHETTA (VG)

Sour dough topped with diced tomato, red onion, basil & parmesan dressed with olive oil & balsamic reduction

TRADITIONAL LASAGNA

Homemade & served with a bolognese sauce

CANNELLONI (VG)

Rolled tubes of pasta filled with spinach & ricotta cheese, served with Napoli sauce

TORTELLINI CARBONARA

with bacon, white wine, cream & shaved parmesan

~ PLATTERS ~

ANTIPASTO PLATTER PER TABLE (serves 10) \$100

A selection of freshly sliced cold meats, roasted marinated vegetables, sun-dried tomatoes, bocconcini cheese, prosciutto & olives, served with ciabatta bread

LEMON PEPPER CALAMARI (10 Serves) \$100

TRIO OF DIPS Platter Served with Turkish Bread (10 serves) \$50 (VG)

MEZZE PLATTER (10 Serves of each) \$100

Pork or Beef Dunav Cevapi, Pork or Beef Continental Sausages
& Marinated Chicken Wings served with bread

~ MAIN COURSES ~

EYE FILLET STEAK 200g (GF)

Premium Gippsland beef, char-grilled, served on potato mash
served with a mushroom cream sauce

POLLO INVOLTINO (GF)

Chicken breast stuffed with cheese, wild mushrooms, thyme, onion & garlic,
served with fondant potatoes & finished with Napoli sauce

ATLANTIC SALMON (GF)

Baked fresh Salmon cooked to medium with fondant potatoes,
wilted spinach & lemon

PAN SEARED BARRAMUNDI

served with a fresh citrus salad & fondant potatoes

VEAL SCALLOPINE AL FUNGHI

Tender pan fried escallops of veal, lightly sautéed with mushrooms finished in a white wine
cream reduction, served with fondant potatoes

CHICKEN PARMIGANA

Crumbed & topped with a fresh Napoli sauce & mozzarella cheese
served with fondant potatoes

RIB-EYE STEAK 300g (GF)

char-grilled & served with fondant potatoes and a rich red wine jus or creamy mushroom sauce

PORCHETTA

Rolled pork Infused with aromatic herbs, served with fondant potatoes & a rich red wine jus

ROASTED CAPSICUM (VG)

Filled with roasted vegetables and rice,
Served with a fresh Napoli sauce
(VEGAN option without mozzarella)

Main courses are served with seasonal vegetables
and a bowl of fresh garden salad per table

~ DESSERTS ~

GOOEY CHOCOLATE PUDDING

Served with double cream

TIRAMISU

A home made classic , layered with Galliano liqueur & espresso coffee infused sponge finger biscuits, creamy mascarpone & topped with cocoa

WHITE CHOCOLATE PANNACOTTA (GF)

Served with strawberries and macadamia crumbs

STICKY DATE PUDDING

Served with warm caramel sauce & vanilla ice cream

VANILLA BEAN PANNACOTTA (GF)

Served with a mixed berry coulis & macadamia tuile

AFTER DINNER MINT ICE CREAM

Served with cookie crumble & double cream

BACI (GF)

Hazelnut ice cream blended with crushed hazelnuts & coated in rich dark chocolate

COOKIES & CREAM CHEESECAKE

Chocolate chips cookies baked into a smooth white chocolate cheesecake

FORBIDDEN APPLE

Hazelnut & Zuppa Inglese gelato covered in white chocolate

FERRERO ROCHÉR

Hazelnut & chocolate ice cream, garnished with peanut crumbs & a poco stick
(GF without poco stick)

DESSERT PLATTER

1 of each per person

Mini Chocolate Brownie ; Mini Tiramisu

Mini Cannoli filled w chocolate & vanilla custard

Espresso Coffee OR Freshly Brewed Coffee and Tea included

Supper platters

FRESH FRUIT PLATTER (10 serves) \$70

A selection of fresh fruits presented on a platter

CHEESE AND CRACKERS (10 serves) \$80

A selection of cheeses and crackers

COCKTAIL MENU & PRICES

Cocktail Menu \$60.00 per person

unlimited food served for 2 hours - select 8 canapés

Canapés Selections -Served Cold

- Bruschetta Crostini (vg)
- Bocconcini, Tomato & Basil Crostini (vg)
- Assorted sushi canapés
- Antipasto platters

Canapés Selections Served Hot

- Lemon Pepper Calamari
- Homemade Vegetarian Arancini (vg)
- Vegetarian Risotto (vg)
- Mini Potato, Onion & Mozzarella Quiche (vg)
- Beef Meatballs with Spicy Tomato Sauce
- Mini Wagyu Beef Burgers
- Crumbed Chicken Tenders
- Panko Crumbed Prawns Served with Sweet Chilli Sauce
- Mini Chicken Burgers
- Pizza Squares
- Potato, Cheese & Chives Croquettes
- Continental Pork Sausages
- Homemade Beef Pies
- Homemade Sausage Rolls
- Vegetarian Frittata (optional vegan)

EXTRA PLATTERS

Antipasto \$100 each (10 serves);

Trio of Dips served with Turkish Bread \$50 each;

Lemon Pepper Calamari \$100 each (10 serves)

DESSERT BOARDS

Mini Homemade Desserts \$4.00 each served on platters

*Panna cotta of your choice - Vanilla or White Chocolate *Chocolate Eclairs

*Sticky Date *Tiramisu *Goody Chocolate *Cheesecake

*Homemade Chocolate Brownie *Mini profiteroles with vanilla custard

*Mini Cannoli filled w chocolate & vanilla custard

GRAZING TABLE

Delicious, fresh cold meats, Australian & continental cheeses, dips, olives, sun dried tomatoes, dried fruits, nuts, pretzels, fresh fruits, crackers, sliced olive bread & sour dough

Styled by Beletti staff with bread boxes and props.

Additional \$20 per person minimum of 30 guests



LOLLY STATION

A selection of lollies displayed in various jars with lolly bags

Additional \$6.00 per person

CAR PARKING FOR EVENTS

Events in the restaurant - On street car parking along the service lane on Lonsdale Street and the front of the hotel (subject to availability). A pay station (Care car park) at 21 Thomas Street, Dandenong, which is located directly behind our building. Subject to availability and fees apply (\$6.00 all day parking Monday -Friday).
Parking on level one of Punthill Apartments, subject to availability.

FLOOR PLANS & ROOM SET UP

A variety of floor plans with and without a dance floor are available on request.
We invite you to come in and enjoy a complimentary coffee while we discuss your requirements.

AUDIO VISUAL

White board, presenter's table, lectern and projector screen are available at no charge.
Internet, data projector, PA system and other equipment are available on request at an additional charge.

Data projector &	\$195
Stand alone PA system with cordless mic	
50 inch Samsung Plasma TV	\$ 50
Internet	\$ no charge

DEPOSIT & FINAL ARRANGEMENTS

A non refundable deposit of \$500 is required to confirm a booking.
Final number of attendees are required 10 days prior to the event for catering and billing purposes.

At Beletti we know your event is important and we will design your function to meet with your requirements.
We are experienced in organising any type of function and we pride ourselves on attention to detail.
We also specialise in catering for the corporate sector, catering menus are also available.

Thank you for your enquiry.

Robert & Vera Moretti
Beletti Restaurant
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