



Beletti Wedding Packages 2023

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.



Owners 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 (small dance area); 140 guests (no once floor); 100 - 160 guests cocktail set up.

WEDDING PACKAGES

3 Course Meal \$90.00 per person
Complimentary Canapés on arrival
Choice of two Entrées, two Main Courses or & two Desserts or
Two sharing Entrées, Choice of 4 mains on the day & two Desserts

4 Course Meal \$95.00 per person - Complimentary Canapés on arrival
Sharing Platters of Antipasto per table
Choice of two Entrées, two Main Courses or & two Desserts or
Two sharing Entrées, Choice of 4 mains on the day & two Desserts

Cocktail Menu \$70.00 per person
Unlimited food served for 2 hours - 8 canapés



~Our Wedding Packages Include~

Room Hire, Unlimited Soft drinks, White linen table cloths & napkins
Bridal table & cake table with skirting
Catering for all special dietary requirements
Event manager to assist with your every detail
All prices are inclusive of a 4 hour function and are inclusive of GST
Exclusive use of Private Room - Minimum 40 - 80 guests
Exclusive use of Entire Restaurant - Minimum 100 guests
Chair covers \$8.00 each

BEVERAGE OPTIONS

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

Option 1 All Drinks charged on Consumption

Option 2 Standard Drinks Package 3 hours \$20pp / 4 hours \$30pp

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



~ E N T R E E S ~

Bruschetta(VEG)

(Individual or sharing plate)

*Fresh ciabatta bread topped with cherry tomatoes, red onion, basil & bocconcini cheese,
dressed with olive oil & balsamic glaze*

Arancini (VEG)

(Individual or sharing plate)

Risotto balls filled with peas & mushrooms, fresh Napoli sauce & shaved parmesan

Crispy Pork Belly Bites (GF)

(Sharing plate)

served with caramelised fennel & sweet pork jus

Homemade Cevapi

(Sharing plate)

Lemon Pepper Calamari

(Individual or sharing plate)

Seasoned calamari, fried & served with roquette & aioli

Antipasto

(Sharing plate)

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

Trio of Dips

(Sharing Plate)

served with warm bread

Roasted Pumpkin Soup (GF)

garnished with sour cream & chives

Chicken Soup (GF)

garnished with shredded chicken

Minestrone (VG) (GF)

served with pasta & cannellini beans



~ M A I N S ~

400gm Rib Eye off the Bone (GF)

Served with chips & salad

Your choice of cream mushroom sauce / green peppercorn sauce or red wine jus

250gm Eye Fillet (GF)

Served with pumpkin, mixed greens, chat potatoes, pickled red onions & finished with red wine jus

Chicken Parmigiana

Topped with Napoli sauce & mozzarella cheese, served chips & salad

Barramundi (GF)

Pan seared, served on chat potatoes, peas, mixed beans & roasted beetroot, finished with lemon herb oil

Pollo Involto

Chicken breast stuffed with mushrooms, onion, sun dried tomatoes, spinach & cheese served with pumpkin puree, mixed seasonal vegetables & finished with butter sauce

Pork Belly (GF)

Served with smashed chat potatoes, caramelised fennel, mixed beans & finished with sweet pork jus

Linguine Di Mare

"Chefs Signature Dish" Linguine with mixed seafood, olive oil, chilli, garlic, white wine, chopped parsley, fresh basil, lemon juice, topped with a blue swimmer crab

Pappardelle

served with a home made rich beef ragu

Casarecce Matriciana

Bacon, capsicum, olives, mushrooms, chilli, fresh basil, garlic & Napoli sauce, parmesan

Linguine Di Pollo

Chicken, mushroom, avocado, cream reduction, parmesan

Tortiglioni Carbonara

Bacon, white wine, cream & shaved parmesan

Linguine Gamberi

Tiger prawns, cherry tomatoes, parsley, white wine, olive oil, lemon

Vegetarian Risotto (GF) (VEG)

Pumpkin, spinach, peas & sun dried tomatoes, sautéed with garlic, cooked in white wine & vegetable stock, finished with fresh parmesan & a dash of Napoli sauce (Optional Vegan)



~ D E S S E R T S ~

Beletti Chocolate Dome

Chocolate brownie presented in a chocolate dome, served with a warm chocolate sauce, vanilla ice cream, freeze dried berries & a macadamia & toffee crumb

Vanilla Bean Creme Brûlée

A home made dessert with rich custard base flavoured with vanilla bean & a crisp caramelised sugar crust served with a white chocolate & macadamia biscuit

Sticky Date

Served with warm caramel sauce & vanilla ice cream

Tiramisu

Traditional Italian style trifle made with mascarpone cheese, cream, Galliano liqueur & espresso coffee

Affogato

Espresso shot served with vanilla ice cream & shot of Tia Maria / Frangelico / Baileys / Amaretto

Baci Ice cream (GF)

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

Dessert Sharing Board

1 of each per person

Mini Chocolate Brownie ; Mini Tiramisu

Mini Cannoli filled w chocolate & vanilla custard

New York Cheesecake

Lemon Meringue

Raspberry White Chocolate Cheesecake

~ K I D S M E N U ~ \$40.00

Spaghetti served with Carbonara or Napoli

Two Chicken Strips with chips

Kids Minute Steak with chips

Vanilla ice cream with child's choice of topping

COCKTAIL MENU & PRICES

Cocktail Menu \$70.00 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 Napoli Sauce
- Mini Beef Burgers with Cheese, Lettuce & Relish
- Mini Crumbed Chicken Tenders served with Aioli
- Panko Crumbed Prawns Served with Sweet Chilli Sauce
- Mini Chicken Burgers with lettuce & aioli
- Home made Pizza Squares
- Potato, Cheese & Chives Croquettes
- Continental Pork & Fennel 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
*Vanilla Panna cotta *Chocolate Eclairs
*Sticky Date *Tiramisu *New York 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



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 area are available on request.

AUDIO VISUAL

Stand alone PA and portable Mic, lectern and projector screen are available at 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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