

Beletti Wedding Packages 2017

Congratulations on your Engagement!

At Beletti we know your Wedding will be one of the most important days of your lives and we can assist to design your event to meet with your specific requirements. Our team is experienced in organising any type of function and we pride ourselves on attention to every detail.

The function room on Level 1 can accommodate weddings from 50 - 200 guests with Banquet Seating or 250 guests for Cocktail Weddings, offering an abundance of natural light and contemporary decor, perfect for any special event.

Canapés on arrival, white linen tablecloths and napkins, main table and cake table linen, house floral centrepieces, bridal change room and all day access to the venue are all included. Entertainment, master of ceremonies, decorations such as chair covers and floral arrangements are available on request.

Looking for something less formal?

Our stylish restaurant's private room is also available for an intimate yet sophisticated event, perfect for weddings of 40 – 70 guests seated or up to 100 guests cocktail. To ensure that your wedding is a truly memorable occasion, Beletti will design the event to suit the bride and groom's individual needs.

Visit our website <u>www.beletti.com.au</u> to view our photo gallery and keep up to date on our Facebook page. We invite you to visit the facilities to enjoy a complimentary coffee while we discuss your needs.



<u>2 Course Meal</u> \$70.00 per person - Canapés on arrival Choice of two Entrées, two Main Courses <u>or</u> Choice of two Main Courses & two Desserts, Soft drinks

<u>3 Course Meal</u> \$75.00 per person - Canapés on arrival Choice of two Entrées, two Main Courses & two Desserts, Soft drinks

4 Course Meal \$80.00 per person - Canapés on arrival Choice two Entrées, two Pastas, two Main Courses & two Desserts or Choice of two Entrées, two Main Courses & two Desserts & Supper, Soft drinks

~ ROOM HIRE INCLUDED FOR WEDDINGS WITH 80 ADULT GUESTS ~



~Our Wedding Packages Include~

Canapés on arrival for 30 minutes, Unlimited Soft drinks

Event manager to assist with your every detail

Room Hire & Exclusive use of the venue for your reception

Ample off-street and secure under cover parking

White linen table cloths, napkins, Bridal table & cake table with skirting

Large parquetry dance floor; Disabled access and facilities

Catering for all special dietary requirements

All prices are inclusive of a 5 ½ hour function

ROOM HIRE INCLUDED FOR PRIVATE FUNCTIONS OVER 80 ADULT GUESTS ~

USE OF FOYER FOR THE CEREMONY EXTRA \$250*
ALL FUNCTIONS MUST FINISH BY 12 MIDNIGHT

(*) Prices are inclusive of GST; DRINKS PACKAGES EXTRA*

~Beverages Packages~

Beverage Packages to be selected in line with function duration.

UNLIMITED PACKAGES		
	4 HOURS	5 HOURS
Standard Package	\$ 23 p/p	\$26 p/p
Premium Package	\$28 p/p	\$32 p/p

Standard Package Includes Unlimited Premium Package Includes Unlimited

Yellow Sparkling Yellow Sparkling /Riccadonna House Sauvignon Blanc Angel Cove Sauvignon Blanc

Encore Moscato Encore Moscato

House Cabernet Merlot Wolf Blass Yellow Label Merlot

Carlton Draught Crown Lager & Peroni
Cascade Premium Light Cascade Premium Light

Please enquire with your function co coordinator if you prefer to have <u>beverages charged on consumption</u>.

A Full Bar is also available with spirits charged on consumption

Entertainment, chair covers \$5.00 each, table arrangements and decorations are available on request.

Cakeage fee of \$3.00 p/p applies if Beletti serves and garnishes your cake as dessert

Car Parking for Wedding Guests

Private Room on street parking on Lonsdale Street

Function Room (Punthill Apartments Hotel), Level 1,159 Lonsdale Street Dandenong

(Private Parking Available via Wagstaff Lane @ rear of Punthill building)

The car park entrance is open ½ an hour prior to the commencement of event.







~ SOUP ~

CREAM OF PUMPKIN (VG) (GF) Garnished <u>w</u> sour cream & chives

MINESTRONE (VG) (GF) A hearty Italian soup served \underline{w} pasta & cannellini beans

BEEF & VEGETABLE
Served w garlic croutons

TORTELLINI IN BRODO Served <u>w</u> extra virgin olive oil

~ COLD APPETISERS ~

BRUSCHETTA (VG)

~ INDIVIDUAL SERVE or PLATTER PER TABLE ~

Ciabatta bread topped w sliced tomatoes, bocconcini, onions & basil,

dressed w extra virgin olive oil & a balsamic reduction

BELETTI ANTIPASTO
~ INDIVIDUAL SERVE or PLATTER PER TABLE ~

A selection of freshly sliced cold meats, pickled vegetables, sun-dried tomatoes, Provolone cheese, prosciutto, olives & roasted peppers served on a bed of lettuce

~ EXTRA PLATTERS ~

GARLIC BREAD (10 serves) \$30 (VG)

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

ARANCINI (20 Arancini) \$60 (VG)

ANTIPASTO served w ciabatta bread (10 Serves) \$90

LEMON PEPPER CALAMARI (10 Serves) \$90

PEELED GARLIC KING PRAWNS (10 Serves) \$95 (GF)

MEZZE PLATTER (10 Serves of each) \$95

Pork or Beef Dunav Cevapi, Pork or Beef Continental Sausages & Chicken Wings served w side Greek salad & bread

SEAFOOD PLATTER P/A

OYSTERS: per dozen Natural with chilli, lime & coriander \$29 (GF) Natural \$26 (GF) ; Mornay \$29 ; Kilpatrick \$29 (GF)

~ HOT ENTREES ~

LEMON PEPPER CALAMARI

Seasoned \underline{w} lemon pepper, deep fried & served \underline{w} a roquette & parmesan salad

ARANCINI (V)

4 risotto balls filled \underline{w} semi dried tomatoes & mushrooms, served \underline{w} Napoli sauce & parmesan

LAMB CUTLET SALAD (GF)

served w baby beets, feta, walnuts & spinach salad

MEATBALLS

Home made meatballs served \underline{w} Napoli sauce, parmesan & toasted bread

~ PASTAS ~

TRADITIONAL LASAGNA

Homemade & served \underline{w} a bolognese sauce

CANNELLONI (VG)

Rolled tubes of pasta filled \underline{w} spinach & ricotta cheese (VG) served \underline{w} Napoli sauce

SPINACH & RICOTTA RAVIOLI (VG)

w pumpkin, garlic, sage, pine nuts & spinach, tossed through olive oil

TORTELLINI CARBONARA

 \underline{w} bacon, white wine, cream & shaved parmesan

FUSILLI ABRUZZESE

Italian pork sausage, fresh chilli, fresh basil, Napoli sauce & shaved parmesan

~ MAIN COURSES ~

EYE FILLET STEAK 200g (GF)

Premium Gippsland beef, char-grilled, served on sweet potato mash served w side boat of creamy mushroom sauce

POLLO INVOLTINO (GF)

Stuffed \underline{w} home roasted capsicum, feta, & herbs, served \underline{w} fondant potatoes & finished \underline{w} Napoli sauce

ATLANTIC SALMON (GF)

Baked fresh Salmon cooked to medium \underline{w} smashed chat potatoes, wilted spinach & lemon

VEAL CUTLET

served w mash potato & a rich jus

BRASATO DI POLLO (GF)

Chicken medallions, oven baked \underline{w} olives, pancetta, capsicum, onions & rosemary, served \underline{w} a chive mash (option without pancetta available on request)

VEAL COTOLETTA

Herb crusted veal, served \underline{w} kipfler potatoes & a lemon wedge

LAMB RACK (GF)

cooked medium, served \underline{w} chive mash, chive oil finished \underline{w} a rosemary red wine jus

GRAIN FED RIB-EYE STEAK 400g (GF)

Premium Gippsland beef, char-grilled & served on smashed chats \underline{w} a rich red wine jus

*extra \$6.00 pp or \$3.00pp if served as an alternate

Main course is served with a platter of seasonal vegetables and a bowl of fresh garden salad per table

~ DESSERTS ~

GOOEY CHOCOLATE PUDDING Served w King Island cream

CAPPUCCINO PANNACOTTA (GF)
Served w coffee sauce & chocolate coffee beans

VANILLA BEAN PANNACOTTA (GF)
Served w mango compote

TIRAMISU

A traditional Italian style trifle, made from mascarpone cheese, sponge finger biscuits, Galliano liqueur & espresso coffee

LEMON & LIME TART
Served w King Island cream

STICKY DATE PUDDING Served \underline{w} warm caramel sauce & vanilla ice cream

AFTER DINNER MINT ICE CREAM Served \underline{w} cookie crumble & King Island cream

BACI (GF)

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

FERRERO ROCHÉR

Hazelnut & chocolate ice cream, garnished \underline{w} peanut crumbs & poco stick (GF without poco stick)

MINI DESSERT PLATTER

3 choices: 8 of each dessert per platter

*Mini Pannacotta of your choice - Vanilla; White Chocolate; Cappucino

*Mini Sticky Date; *Mini Tiramisu

* Mini Gooey Chocolate; * Homemade Chocolate Brownie

*Mini Cannoli filled w chocolate & vanilla custard

*Panzarotti - Sweet dough filled w Nutella & berry compote

Espresso Coffee OR Freshly Brewed Coffee and Tea included

* Cakeage fee of \$2.00 p/p applies for Beletti to garnish and serve your cake as dessert

Supper platters

FRESH FRUIT PLATTER (10 serves) \$55 A selection of fresh fruits presented on a platter

CHEESE AND CRACKERS (10 serves) \$65
A selection of cheeses and crackers

COCKTAIL MENU & PRICES

FUNCTION ROOM Level one
Room booking up to 5 hours; Canapés served for 2 hours, including 8 choices
\$65.00 per person - minimum 80 guests
RESTAURANT PRIVATE ROOM - Up to 80 guests - Minimum 50 guests (use of full room)
\$55.00 per person - Room booking 4 hours - Canapés served for 2 hours, 8 choices
PRICES INCLUDES ROOM HIRE, WAIT STAFF AND SOFT DRINKS
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Canapés Selections -Served Cold
Bruschetta Crostini
Bocconcini, Tomato & Basil Crostini
Canapés Selections Served Hot
Lemon Pepper Calamari
Homemade Vegetarian Arancini
Satay Chicken Skewers
Mini Potato, Onion & Mozzarella Quiche
Beef Meatballs with Spicy Tomato Sauce
Mini Wagyu Beef Burgers
Crumbed Chicken Tenders
Panko Crumbed Prawns Served with Sweet Chilli Sauce
Miniature Stuffed Mushrooms with Mediterranean Vegetables
Pizza Squares
Potato, Cheese & Chives Croquettes
Continental Pork Sausages
Gontaniontan Fonk Suusuges
Extra Platters also available – Antipasto \$90 each (serve 10 guests) ;
Trio of Dips served with Turkish Bread \$50 each;
Lemon Pepper Calamari \$90 each (serve 10 guests)
Seafood platters, Cheese Boards P.O.A
Mini Dessert Platters:
3 choices x 8 of each dessert per platter \$75
3 choices x 10 of each dessert per platter \$90
4 choices x 8 of each dessert per platter \$96
4 choices x 10 of each dessert per platter \$120
*Mini Pannacotta of your choice - Vanilla; White Chocolate; Cappucino
*Mini Sticky Date; *Mini Tiramisu
* Mini Gooey Chocolate; * Homemade Chocolate Brownie
*Mini Cannoli filled <u>w</u> chocolate & vanilla custard

*Panzarotti - Sweet dough filled \underline{w} Nutella & berry compote

~ ROOM HIRE EXTRA FOR PRIVATE FUNCTIONS UNDER 80 ADULTS ~

ROOM HIRE- Level One Half day is less than 4 hours Full day 4 – 8 hours

Available 7am to 3pm / 3pm to 12am Available all day from 7am

Rosewood Room \$650 \$720 Red Cedar Room (All rooms & Foyer) \$700 \$900

Inclusive of GST

Price includes use of facilities, set up of tables and chairs; Pads, pens, mints and iced water are provided.

AUDIO VISUAL & PRICING

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.



In house Audio Visual & Data projector		250
PA system	Option w 1 corded mic or 1 cordless mic	185
Data projector		125
50 inch Samsung Plasma TV		150
Internet		25
Laptop		120

At Beletti we know your event is important and we will design your function to meet with your requirements.

Our team is experienced in organising any type of function and we pride ourselves on attention to detail.

We also specialise in catering at your venue.

We look forward to discussing your requirements and answering any questions anytime.