

## Beletti Wedding Packages 2019



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 [www.beletti.com.au](http://www.beletti.com.au) 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.



### ~ Wedding Packages For 2019~

2 Course Meal \$70.00 per person - Canapés on arrival

Choice of two Entrées, two Main Courses or  
Choice of two Main Courses & two Desserts, Soft drinks

3 Course Meal \$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 100+ ADULT GUESTS ~

~ ROOM HIRE EXTRA \$700 FOR WEDDINGS WITH 50 - 99 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 parquet 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\*

Beverage Options: Packages to be selected in line with function duration.

<u>UNLIMITED PACKAGES</u>	2 HOURS	3 HOURS	4 HOURS	5 HOURS
STANDARD PACKAGE	\$20	\$24	\$27	\$30
PREMIUM PACKAGE	\$24	\$28	\$32	\$36

- Standard Package Includes - House Chardonnay, Moscato, Shiraz, Variety of beers, Cascade Premium Light, Yellow Sparkling
- Premium Package Includes - Sauvignon Blanc, Moscato, Wolf Blass Yellow Label Merlot, Crown Lager & variety of beers, Cascade Premium Light, Yellow Sparkling
- BAR TAB - beverages 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.



~ ENTREES ~

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

CHICKEN SOUP (GF) garnished with shredded chicken

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

ANTIPASTO PLATTER PER TABLE (serves 10)

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

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, peas & 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

PENNE / LINGUINE / SPAGHETTI CARBONARA

with bacon, white wine, cream & shaved parmesan

VEGAN FRITTATA (VG)

Pumpkin, peas, capsicum & tofu

~ EXTRA PLATTERS ~

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

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

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

LEMON PEPPER CALAMARI (10 Serves) \$90

MEZZE PLATTER (10 Serves of each) \$95

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

~ MAIN COURSES ~

EYE FILLET STEAK 200g (GF)

Premium Gippsland beef, char-grilled, served with roasted or mash potatoes, seasonal vegetables, served with your choice of cream mushroom sauce/ green peppercorn sauce/ red wine jus

PORTERHUSE STEAK 200g (GF)

Premium Gippsland beef, char-grilled, served with roasted or mash potatoes, seasonal vegetables, served with your choice of cream mushroom sauce/ green peppercorn sauce/ red wine jus

POLLO INVOLTINO (GF)

Stuffed with home roasted capsicum, cheese & herbs, served with fondant potatoes, seasonal vegetables & finished with Napoli sauce

ATLANTIC SALMON (GF)

Baked fresh Salmon cooked to medium with served with roasted or mash potatoes, seasonal vegetables, fried kale & lemon

CHICKEN SCALLOPINE AL FUNGHI

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

CHICKEN PARMIGANA

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

PORK BELLY

served with fondant potatoes, seasonal vegetables & a rich red wine jus

PREMIMUM ANGUS RIB-EYE STEAK 400g (GF)

Premium Gippsland beef, char-grilled & served on smashed chats, seasonal vegetables & a rich red wine jus

\*extra \$8.00 pp or \$4.00pp if served as an alternate

Vegetarian Eggplant (VG)

Grilled & roasted eggplant stuffed with seasonal vegetables & Napoli sauce, finished with a chickpea puree & a chargrilled tomato, fried kale & eggplant balls, finished with shaved parmesan (vegan option without eggplant balls & parmesan)

Main courses served a bowl of fresh garden salad per table

~ DESSERTS ~

GOOEY CHOCOLATE BROWNIE

Served with warm chocolate sauce, vanilla ice cream & strawberries

TIRAMISU

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

VANILLA BEAN PANNACOTTA (GF)

Served with a mixed berry coulis & macadamia crumble

STICKY DATE PUDDING

Served with warm caramel sauce & vanilla ice cream

LEMON LIME CHEESECAKE

home made, served with a ginger biscuit base, garnished with berry coulis & meringue

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

FERRERO ROCHÉR

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

DESSERT PLATTER

8 of each dessert per table

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) \$60

A selection of fresh fruits presented on a platter

CHEESE AND CRACKERS (10 serves) \$70

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 60 guests

### RESTAURANT PRIVATE ROOM - Up to 60 guests - Minimum 40 guests (use of full room)

\$60.00 per person - Room booking 4 hours - Canapés served for 2 hours, 8 choices

PRICES INCLUDES ROOM HIRE, WAIT STAFF AND SOFT DRINKS

### Canapés Selections -Served Cold

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

### 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
- Vegan Tarts (vegan)
- Pumpkin, Pea, Capsicum & Tofu Frittata (vegan)

### EXTRA PLATTERS

Antipasto \$90 each (10 serves); Trio of Dips served with Turkish Bread \$50 each;

Lemon Pepper Calamari \$90 each (10 serves)

Mini Dessert \$3.00 each - served on platters

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

\*Mini Sticky Date \*Mini Tiramisu \* Mini Gooley Chocolate \* Homemade Chocolate Brownie

\*Mini Cannoli filled w chocolate & vanilla custard