

General Information

Congratulations on your engagement and thank you for considering Portofinos as the venue for your special day.

Located on Quinns Beach, Mindarie, Portofinos is a new and stunning restaurant gazing out over a 180 degree of uninterrupted view of endless ocean. Celebrate your ceremony on Portofinos balcony, set with sweeping views of the Indian Ocean, composing an incredible backdrop to your perfect day.

While your guests enjoy a refreshment and appetizer in the afternoon sea breeze, make your way to the beach or many of the nearby photo locations.

Reserve either our Riviera Function Room or exclusively book the Restaurant for your wedding reception and let the sunset paint the picture perfect setting.

Portofinos caters for 50 to 250 guests and offers a fresh take on Modern Australian and Mediterranean cuisines, designed to tantalize the taste buds.

We would be delighted to meet with you to showcase our restaurant and function centre and to discuss your requirements in detail. Please contact our Functions Coordinator on 9305 7200 or visit our web site www.portofinos.com.au

Venue Hire

Portofinos include the following when booking your wedding:

- The dedicated services of our Restaurant Manager and Functions Coordinator
- White clothed and skirted bridal table, gift table and cake table
- White napkins and linen
- Set up of place cards and bombonieres on the day (conditions apply)
- Lectern and microphone
- Personalised printed menus for each table

Portofinos Riviera Function Room

Perfect for an intimate wedding. This room offers a modern contemporary feel with stunning, uninterrupted views looking out over the ocean.

Venue hire: \$750.00

A la Carte: minimum spend of \$5000, maximum of 70 guests

Portofinos Amalfi Room

Suitable for large weddings, with stunning 180 degree views your guest will enjoy dinner whilst watching the sun set.

Venue hire: \$1000.00

A la Carte: minimum spend of \$12,000, maximum of 200 guests

Wedding Ceremony

Portofinos offers the Balcony overlooking the ocean as a perfect ceremony location.

Venue hire is \$395.00 and includes 34 chairs with white chair covers (4 rows of 4 chairs either side of the red carpet plus 2 for the signing table), red carpet, signing table clothed and skirted in white and use of our sound system for your music. Portofinos provides a staff member to assist the bridal party on arrival. All ceremonies must be booked with your reception.



General Information

Catering

The enclosed menus have been created by our team of Chef's specifically for your wedding, however if you do not see exactly what you are looking for, please let us know and our Chef's would be more than happy to design a menu to suit your wedding.

Please note there may be variations to the menus due to the availability of seasonal produce.

Dietary Requirements

We cater for all dietary requirements. Please discuss any specific needs with the functions coordinator. All dietary requirements must be organized prior to the wedding.

While Portofinos endeavors to accommodate all dietary requirements and specific needs, we cannot completely guarantee allergy-free meals due to the potential traces of allergens in the working environment and supplied ingredients.

Children's Menu

Children's meals are available, and are listed in the menus below. Children's meals are for 12 years and under.

Service of Wedding Cake

- Cut, garnished with cream and coulis and served to each guest as dessert - \$5.00 per person
- Cut and served in cake bags - with dessert, no additional charge or with no dessert, \$2.00 per person
- Cut and served on platters – with a dessert, no additional charge or with no dessert, \$2.00 per person

Beverages

Beverages can be prearranged and consumed in two approaches, either consumption or a package.

A beverage package takes the worry out of not knowing how much your guests will consume. Simply pay a set price for a set period of time and the beverage selection listed within the package will be free flowing during this time.

If selecting consumption, the estimated consumption total for beverage must be pre-paid seven days prior to your reception. Your supervisor will advise you during the wedding if the limit has been reached. Additional consumption charges may be settled at the conclusion of the reception.

As our premises are fully licensed, Portofino's patrons are not permitted to bring or remove alcohol from the property. To provide proper duty of care in the service of alcohol to your guests, we reserve the right to stop supply of alcohol to any guest that appears to be under the influence.



Menu Selection Plated Options

Prices quoted per person. Minimum of 20 guests.

There are three options available to you:

- Set menu - Choose one entrée, one main course and one dessert.
- Alternate service - A surcharge of any one course is \$5.00 per person (maximum of two choices per course)
- Choice menu - A surcharge of \$10.00 per person applies for a choice of one course, \$15.00 per person for two courses and \$20.00 per person for three courses (maximum of two choices per course)

Cold Entrees

Salmon rilette dill cream and capers	\$18.00
Prawn and avocado tian lemon mayonnaise	\$20.00
Thai beef salad chili pancake, coriander, spring onions, nam jim	\$18.00
Lemon chicken salad peppers, mango, tomato crostini , micro greens	\$18.00
Tasting Plate prawn salad, cured meats, chicken liver parfait, olives, feta and wood fired flat garlic bread	\$20.00

Hot Entrees

Penne Pasta Italian sausage, feta, chili, olives and pomodoro	\$18.00
Smoked chicken, mushroom and pumpkin tart tomato, ginger compote	\$18.00
Salt and pepper calamari with panzanella salad, rouille	\$18.00
Confit duck leg spring roll pickled cabbage, Asian dressing	\$20.00
Arancini and grilled prawns chorizo, aioli	\$18.00

Soups

Roasted pumpkin and lemongrass soup	\$10.00
Wild mushroom soup	\$10.00
Minestrone soup	\$10.00



Menu Selection Plated Options

Prices quoted per person. Minimum of 20 guests – all meats cooked medium

Main Course

Red pepper crusted pink snapper saffron risotto, aioli	\$34.00
Pan seared Barramundi olive mash potato, broccoli, rouille	\$34.00
Roasted salmon potato, chive crush with spinach, herb, tomato dressing	\$34.00
Moroccan spiced chicken breast crispy leg roll, and mustard cream	\$32.00
Beef sirloin horseradish mash, mushroom, asparagus and jus	\$33.00
Beef fillet potato pave, caramelised onions, roasted tomato and jus	\$36.00
Rack of lamb Tuscan vegetables, potato, olive and goat cheese cake and rosemary jus	\$36.00

Side dishes

The below items are designed to share for each table and are priced per person.

Vegetable side dish seasonal steamed vegetables with extra virgin olive oil	\$4.00
Salad side dish Mixed leaf salad, balsamic shallot dressing	\$3.00

Platters

Antipasto per person a selection of cured meats, olives, feta, chicken parfait sun dried tomato, flat bread and homemade dips	\$10.00
Cheese per platter selection of Australian cheese with dried fruit and crackers	\$50.00



Menu Selection Plated Options

Prices quoted per person. Minimum of 20 guests.

Desserts

Lemon crème brulee served with almond biscotti	\$12.00
Mango cheesecake with strawberry sorbet	\$12.00
Chocolate and cointreau tart cherry parfait	\$12.00
Tiramisu	\$12.00
Chocolate mousse coconut sorbet	\$12.00
Passion fruit tart with vanilla ice-cream	\$12.00
Selection of Australian cheeses served with dried fruit and crackers	\$15.00
Selection of teas and freshly brewed coffee	\$3.50

Children's Menu

\$15.00

Fish and chips
Lasagne
Chicken nuggets and chips
Spaghetti Napolitano

All children's meals include an ice cream sundae



Canapés

Prices quoted per person. Minimum of 20 guests.

Canapés

- Fish goujons
- Salt and pepper squid with aioli
- Crumbed king prawns
- Tempura prawns with wasabi mayonnaise
- Prawn and avocado salad on a crouton
- Seared salmon with Italian sausage and aioli
- Smoked salmon on a blini
- Seared scallops on tomato pancake, preserve lemon
- Fresh oysters natural, lemon
- Thai marinated beef with nam jim
- Confit duck with orange on garlic croute
- Homemade sausage rolls
- Chicken parfait on croute with onion jam
- Chicken skewer with satay sauce
- Beef skewers with dipping sauce
- Selection of Sushi with soy and wasabi
- Vegetable spring rolls with sweet chili sauce
- Pumpkin and feta tartlets
- Vegetable samosa with raita dip
- Arancini with aioli
- Vegetable frittata

Selection of 3 items	\$12.00
Selection of 5 items	\$20.00
Selection of 7 items	\$28.00
Selection of 9 items	\$36.00

Dessert Canapés

- Assorted mini cheesecake
- Fresh fruit tartlets
- Almond cake
- Chocolate brownies
- Passion fruit mousse

Selection of 3 items	\$12.00
Selection of 5 items	\$20.00

Platters

Prices quoted per platter. Approximately 20 guests per platter

Tasting Platters cured meats, chicken liver parfait, olives, feta homemade dip, wood fired flat bread	\$100.00
Garlic Flat Bread Wood fired with a selection of homemade dips	\$50.00
Wood Fired Pizzas Selection of gourmet pizzas	\$100.00



Beverage Packages

Prices quoted per person

Bay of Stones Range

Sparkling Brut
Sauvignon Blanc
Shiraz
Carlton Mid Strength Draught and Pure Blonde Draught
Soft Drinks and Juices

Three hours	\$31.00
Four hours	\$36.00
Five hours	\$42.00
Six hours	\$47.00

Jacobs Creek Classic Range

Sparkling Brut
Semillon Sauvignon Blanc **or** Chardonnay
Cabernet Merlot **or** Shiraz
Carlton Mid Strength, Pure Blonde Draught and Stella Artois Draught
Soft Drinks and Juices

Three hours	\$33.00
Four hours	\$40.00
Five hours	\$45.00
Six hours	\$49.00



Beverage Selection (consumption basis only)

CHAMPAGNE & SPARKLING

	Bottle
Jacobs Creek Sparkling Moscato NV Barossa Valley	29
Jacobs Creek Chardonnay Pinot Noir Reserve South Australia	30
Ninth Island Chardonnay Pinot Noir NV Tamar Valley	39
Deutz Sparkling Rose NV Marlborough	49
Mumm Cordon Rouge Brut NV Reims, France 375ml	75

WHITE WINE

	Bottle
Bay of Stones Range Chardonnay	28
Bay of Stones Range Sauvignon Blanc	28
Mad Fish Sideways Sauvignon Blanc Semillon Margaret River	30
Jacobs Creek Chardonnay Reserve Barossa Valley	30
Torres Rose de Casta Penedes, Spain	30
Paul Conti Chenin Blanc Swan Valley	30
Richmond Grove Watervale Riesling Claire Valley	30
John Kosovich Verdelho Swan Valley	31
Montana Sauvignon Blanc Marlborough	32
Howard Park Riesling Great Southern	36
Voyager Semillon Sauvignon Blanc Margaret River	36
Mount Langhi Ghiran Cliff Edge Pinot Gris Grampians	37
Reeves Point Chardonnay South Australia	41
McHenry Hohnen Rocky Road Chardonnay Margaret River	59

RED WINE

	Bottle
Bay of Stones Range Shiraz	28
Montana Reserve Marlborough Merlot	30
Mad Fish Sideways Cabernet Merlot Margaret River	30
Jacobs Creek Reserve Cabernet Sauvignon Barossa Valley	30
Wallace Shiraz Grenache Barossa Valley	34
Grant Burge Hillcot Merlot Barossa Valley	30
Parker 'Favorite Son' Cabernet Merlot Coonawarra	35
Mount Langhi Ghiran Cliff Edge Shiraz Grampians	39
Xanadu Cabernet Sauvignon Margaret River	48

DESSERT WINE

	375ml
Xanadu Cain Cut Semillon Sauvignon Blanc Margaret River	35



Beverage Selection (consumption basis only)

BEER

Carlton Draught	6.5
Cascade Premium Light	
Crown Lager	7.5
Redback Original	
Asahi	8.5
Carlsberg	
Corona	
Hoegaarden	
Kronenberg	
Peroni	

STRONGBOW CIDER

Sweet	6.5
Dry	
Original	

DRAUGHT

	MIDDY	JUG
Carlton Mid Strength	4	16
Pure Blonde	4	19
Stella Artois	5	19
Fat Yak	5	19

HOUSE SPIRITS

30ml

7.5

PREMIUM SPIRITS

30ml

8.5

LIQUEURS

30ml

8.5

FORTIFIEDS

60ml

Morris Liqueur Muscat NV Rutherglen	8
Morris Liqueur Tokay NV Rutherglen	8
Morris Liqueur Tawny NV Rutherglen	8
Valdespino Pedro Ximenez Sherry Jerez Spain	8

PORT & COGNAC

60ml

Penfolds Grandfather Port	15
Martell VSOP	12
Martell XO	20

WHISKEY

30ml

Chivas Regal 12YO	8.5
The Glenlivet Single Malt 15YO	12

ASSORTED SOFTDRINKS

3 glass 12 jug

ORANGE JUICE

4 glass 15 jug

