

# Portofinos Events Package 2016-2017



# General Information

Thank you for considering Portofinos as the venue for your Function.

Located on Quinns Beach, Mindarie, Portofinos is a new and stunning Restaurant gazing out over 180 degree views of the endless ocean.

Choose from either our outstanding function room or exclusively reserve the restaurant for your function.

The following enclosed information outlines our range of menus which will inspire you to choose Portofinos as your venue.

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 Manager on the below details.


Ph: 08 9305 7200  
info@portofinos.com  
www.portofinos.com.au

## Contents

general information	page 2
venue hire	page 3
event specials	page 3
entrée menu	page 5
main menu	page 6
children menu	page 6
dessert menu	page 7
platters	page 7
cocktail menu	page 8
beverage packages	page 9
beverage packages add on's	page 10
beverages on consumption	page 11-12
terms and conditions	page 13-14



## Venue Hire



Portofinos include the following when booking your function:

- The dedicated services of our Functions Manager
- White napkins and linen
- Lectern and microphone
- Personalised printed menus, 2 for each table
- All guest tables, chairs, silverware, glassware and crockery




### Portofinos Riviera Room

This room offers a modern contemporary feel with stunning, uninterrupted views looking out over the ocean.

Venue hire: \$750.00

Minimum spend of \$5,250 on food and beverage only.



Maximum of 90 guests seated


Maximum of 120 guests cocktail

*\*maximum capacity will vary depending on room configuration requirements*



### Portofinos Amalfi Room

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



Venue hire: \$1000.00

Minimum spend of \$11,000 on food and beverage only.

Maximum of 200 guests seated

Maximum of 300+ guests cocktail

*\*maximum capacity will vary depending on room configuration requirements*




## Event Specials

### Winter and Mid-Week Events Specials

Available: June, July and August

Wednesday and Thursday. Not including public holidays



Receive complimentary venue hire on your wedding reception;

\$1000 savings on the Amalfi Room

\$750 savings on the Riviera Room





# General Information



## Reception Times

Sit down functions are up to a maximum 6 hours

Cocktail functions are up to a maximum of 5 hours

## Catering

The enclosed menus have been created by our team of Chef's specifically for your function, 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 function.

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 function.

While Portofino's 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.

## Menu Selection

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)



## 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 function if the limit has been reached. Additional consumption charges may be settled at the conclusion of the function.

As our premises are fully licensed, Portofino 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 30 guests.

## Cold Entrees

<b>Chicken Caesar salad</b>	<b>\$20.00</b>
soft boiled egg, bacon, croutons, parmesan	
<b>Prawn and avocado salad</b>	<b>\$20.00</b>
smoked salmon and lemon mayonnaise	
<b>Asian seafood tasting plate</b>	<b>\$22.00</b>
rice paper prawn, cured tuna, scallop, soft shell crab roll	
<b>Honey mustard chicken</b>	<b>\$20.00</b>
peppers, zucchini ,apple , garlic crostini , micro greens	
<b>Individual tasting plate</b>	<b>\$22.00</b>
prawn salad, cured meats, chicken and asparagus frittata, olives, feta, homemade dip and Turkish bread	
<b>Barbecue braised duck</b>	<b>\$20.00</b>
Asian slaw, soba noodles	
<b>Seared beef salad</b>	<b>\$20.00</b>
pickled onions, capers, parmesan and rocket salad, shoe string potatoes	

## Hot Entrees

<b>Crab and fish cake</b>	<b>\$20.00</b>
chili mayonnaise, pineapple salad, sweet potato chip	
<b>Smoked chicken, mushroom and pumpkin tart</b>	<b>\$20.00</b>
tomato compote	
<b>Salt and pepper calamari</b>	<b>\$20.00</b>
with panzanella salad, rouille	
<b>Confit duck leg spring roll</b>	<b>\$20.00</b>
stir fried cabbage with Asian dressing	
<b>Arancini and grilled prawns</b>	<b>\$22.00</b>
chorizo, aioli	
<b>Penne pasta</b>	<b>\$20.00</b>
Italian sausage, feta, olives and tomato	
<b>Pork croquette</b>	<b>\$20.00</b>
pear chutney, red cabbage slaw	

## Soups

<b>Roasted pumpkin and lemongrass soup</b>	<b>\$14.00</b>
<b>Wild mushroom soup</b>	<b>\$14.00</b>
<b>Minestrone soup</b>	<b>\$14.00</b>
<b>Tomato and basil soup</b>	<b>\$14.00</b>

# Menu Selection Plated Options

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

## Main Course

<b>Roasted snapper</b>	<b>\$38.00</b>
green pea risotto, broccolini, aioli	
<b>Pan seared barramundi</b>	<b>\$38.00</b>
olive mash potato, broccoli, rouille	
<b>Pan seared duck breast</b>	<b>\$38.00</b>
confit turnip, bok choy, mixed berry glaze	
<b>Roasted chicken breast</b>	<b>\$38.00</b>
mash, asparagus, wild mushrooms, cream sauce	
<b>Moroccan scented chicken</b>	<b>\$38.00</b>
rosti potato, roasted vegetables and pistou	
<b>Beef sirloin</b>	<b>\$38.00</b>
horseradish mash, confit shallots, asparagus and jus	
<b>Beef fillet</b>	<b>\$40.00</b>
potato pave, mushroom and tomato gratin, caramelised onions and jus	
<b>Rack of lamb</b>	<b>\$40.00</b>
sweet potato fondant, crispy goat cheese, broccoli and rosemary glaze	

## Side dishes

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

<b>Vegetable side dish</b>	<b>\$5.00</b>
seasonal steamed vegetables with extra virgin olive oil	
<b>Salad side dish</b>	<b>\$5.00</b>
Mixed leaf salad, balsamic shallot dressing	

## Children's Menu

**\$25.00**

(12 years and under)

- Fish and chips
- Lasagna
- Chicken nuggets and chips
- Spaghetti Napolitano

All children's meals include an ice cream sundae and soft drinks



# Menu Selection Plated Options

Prices quoted per person. Minimum of 20 guests.

## Desserts

<b>Coffee chocolate cake</b>	<b>\$16.00</b>
orange and white chocolate parfait	
<b>Crème brulee</b>	<b>\$14.00</b>
biscotti and fresh strawberry compote	
<b>Chocolate and cointreau tart</b>	<b>\$14.00</b>
vanilla ice cream, chocolate wafer	
<b>Tiramisu</b>	<b>\$14.00</b>
<b>Orange cake and vanilla panna cotta</b>	<b>\$16.00</b>
raspberry coulis	
<b>Passion fruit tart</b>	<b>\$14.00</b>
with vanilla ice-cream	
<b>Trio of desserts</b>	<b>\$18.00</b>
crème brulee, passion fruit parfait, chocolate tart	
<b>Selection of Australian cheeses</b>	<b>\$18.00</b>
served with dried fruit and crackers	
<b>Selection of teas and freshly brewed coffee</b>	<b>\$3.50</b>

## Platters for Guest Tables

<b>Antipasto Share Platters (priced per person)</b>	<b>\$10.00</b>
a selection of cured meats, olives, feta, wood fired flat bread and a selection of homemade dips	
<b>Cheese per platter (priced per person)</b>	<b>\$5.00</b>
selection of Australian cheese with dried fruit and crackers	

## Platters with Pre Dinner Drinks

*The below items are designed to share and are suitable for approximately 20pax.*

<b>Tasting Platter (priced per platter)</b>	<b>\$100.00</b>
cured meats, olives, feta, selection of homemade dips, wood fired flat bread	
<b>Wood Fired Pizzas(priced per platter)</b>	<b>\$100.00</b>
selection of gourmet pizzas	
<b>Cheese Platter (priced per platter)</b>	<b>\$80.00</b>
selection of Australian cheeses	

# Cocktail Event Menu

*Please note a minimum of three pieces per person per hour of event.*

## Hot Selection

**\$4.00** per piece

- Fish goujons
- Salt and pepper squid with aioli
- Crumbed king prawns
- Tempura prawns with wasabi mayonnaise
- Seared salmon with Italian sausage, aioli
- Five spice honey glazed pork
- Seared scallops on polenta, preserve lemon
- Homemade sausage rolls
- Chicken skewer with satay sauce
- Beef skewers with dipping sauce
- Vegetable spring rolls, sweet chili sauce
- Pumpkin and feta tartlets
- Vegetable samosa with raita dip
- Arancini with aioli
- Vegetable frittata
- Cajun spiced chicken drumsticks
- Lamb kofta with honey yoghurt
- Chicken wonton
- Pork or Lamb Sliders with slaw

**\$6.50** per piece

## Cold Selection

**\$4.00** per piece

- Prawn and avocado salad on a crouton
- Fresh oysters natural with lemon
- Thai marinated beef with nam jim
- Confit duck with orange on garlic croute
- Chicken tikka with mint yoghurt
- Selection of sushi with soy, wasabi and pickled ginger
- Tomato bocconcini bruschetta with pesto
- Smoked salmon and cream cheese roulade with caper and dill
- Vietnamese duck rice paper roll
- Caramelised onion and feta tartlets
- Beetroot tapenade, Danish feta, orange, on herb crouton
- Mini vegetable tart
- Prosciutto and melon balsamic
- Salmon and potato rilette with sour cream and chive
- Seared beef with ginger and soy

## Dessert Canapés

**\$4.00** per piece

- Fresh fruit tartlets
- Almond cake
- Chocolate brownies
- Passion fruit mousse
- Mini lemon meringue pies

## Dessert Shooters

**\$6.00** per piece

- White chocolate and berry mousse
- Chocolate mousse
- Tiramisu
- Mango bavarois
- Wedding cake, \$2.00 per person

## Platters

*Platters are considered as 1 piece per person in the minimum selection.*

**Tasting Platters** **\$4.00** per person

cured meats, olives, feta, selection of homemade dips, wood fired flat bread

**Wood Fired Pizzas** **\$4.00** per person

selection of gourmet pizzas

**Cheese Platter** **\$4.00** per person

selection of Australian cheeses



# Beverage Packages

## Beverage Package 1

Bay of Stones Sparkling Brut *South Australia*  
 Bay of Stones Sauvignon Blanc *South Australia*  
 Bay of Stones Shiraz *South Australia*  
 Carlton Mid Strength Draught and Pure Blonde Draught  
 Soft Drinks and Juices  
 Selection of teas and coffee

Three hours	\$40.00
Four hours	\$42.00
Five hours	\$46.00
Six hours	\$50.00

## Beverage Package 2

Jacobs Creek Sparkling Brut *South Australia*  
 Jacobs Creek Semillon Sauvignon Blanc or Chardonnay *South Australia*  
 Jacobs Creek Cabernet Merlot or Shiraz *South Australia*  
 Carlton Mid Strength and Pure Blonde Draught  
 Soft Drinks and Juices  
 Selection of teas and coffee

Three hours	\$42.00
Four hours	\$46.00
Five hours	\$50.00
Six hours	\$52.00

## Beverage Package 3

Azahara NV Sparkling or Azahara NV Sparkling Moscato *South Australia*  
 Willowbridge Estate Semillon Sauvignon Blanc *Western Australia*  
 Willowbridge Estate Cabernet Shiraz Merlot *Western Australia*  
 Carlton Mid Strength, Pure Blonde Draught, Fat Yak Pale Ale and Bulmer's Original Cider  
 Soft Drinks and Juices  
 Selection of teas and coffee

Three hours	\$44.00
Four hours	\$48.00
Five hours	\$52.00
Six hours	\$56.00

## Beverage Package 4

Swings & Roundabouts Sparkling NV *Margaret River*  
 Swings & Roundabouts Sauvignon Blanc Semillon *Margaret River*  
 Swings & Roundabouts Cabernet Merlot *Margaret River*  
 Carlton Mid Strength, Pure Blonde Draught, Fat Yak Pale Ale and Bulmer's Original Cider  
 Soft Drinks and Juices  
 Selection of teas and coffee

Three hours	\$48.00
Four hours	\$52.00
Five hours	\$56.00
Six hours	\$60.00

# Beverage Packages

## Beverage Package Add-ons

Peroni Nastro Azzurro	3 hours	\$4 per person	
	4 hours	\$5 per person	
	5 hours	\$6 per person	
	6 hours	\$8 per person	
Bottled Beer and Cider (select 2)	3 hours	\$5 per person	
	4 hours	\$6 per person	
	5 hours	\$8 per person	
	6 hours	\$10 per person	
	➤ Corona		
	➤ Crown Lager		
	➤ Carlton Dry		
	➤ Miller Genuine Draft		
	➤ Asahi		
	➤ Carlton Draught		
➤ Cascade Premium Light			
➤ Peroni Leggera			
➤ Dry Apple			
➤ Sweet Apple			
➤ Classic Apple			
➤ Pear			
Bottled Water	3 hours	\$2 per person	
	4 hours	\$3 per person	
	5 hours	\$4 per person	
	6 hours	\$5 per person	
	➤ Still Mineral Water		
➤ Sparkling Mineral Water			

## Children's Drinks Package

For children between the age of 12 to 18.

Assorted soft drinks  
Orange juice

Entire evening **\$15.00**

# Beverage Selection (consumption basis only)

## CHAMPAGNE & SPARKLING

		Bottle
Azahara NV Sparkling Moscato	<i>South Australia</i>	32
Jacobs Creek Chardonnay Pinot Noir Reserve	<i>South Australia</i>	34
Louis Bouillot Perle d' Aurore Rose Brut NV	<i>France</i>	46
Ninth Island Chardonnay Pinot Noir NV	<i>Tamar Valley</i>	48
Mumm Cordon Rouge Brut NV Reims,	<i>France</i>	85

## WHITE WINE

		Bottle
Jacobs Creek Reserve Chardonnay	<i>South Australia</i>	32
Torres Rose de Casta Penedes,	<i>Spain</i>	32
Giesen Sauvignon Blanc	<i>Marlborough</i>	32
Giesen Riesling	<i>Marlborough</i>	34
Hay Shed Hill Sauvignon Blanc Semillon	<i>Margaret River</i>	34
St Clair Pinot Gris '13	<i>Marlborough</i>	34
Swings and Rounabouts Chenin Blanc	<i>Margaret River</i>	35
O'Leary Walker Watervale Riesling	<i>Clare Valley</i>	35
Starborough Sauvignon Blanc	<i>New Zealand</i>	36
Forester Estate Semillon Sauvignon Blanc	<i>Margaret River</i>	38
Chalk Hill Vermentino	<i>McLaren Vale</i>	36
Tar and Roses Pinot Grigio	<i>Victoria</i>	38
Church Road Chardonnay	<i>New Zealand</i>	38
Catalina Sounds Sauvignon Blanc	<i>Marlborough</i>	40
Snake and Herring Chardonnay	<i>Margaret River</i>	40
Shaw and Smith Sauvignon Blanc	<i>Adelaide Hills</i>	55

## RED WINE

		Bottle
Jacobs Creek Reserve Shiraz	<i>South Australia</i>	32
Hay Shed Hill Cabernet Merlot	<i>Margaret River</i>	34
Di Giorgio Lucindale Merlot	<i>Coonawarra</i>	34
Bleasdale Cabernet Sauvignon	<i>Langhorne Creek</i>	34
Campo Viejo Tempranillo	<i>Spain</i>	34
Glaetzer Wallace Shiraz Grenache	<i>Barossa Valley</i>	36
Santa Cristina Sangiovese Merlot	<i>Italy</i>	36
Double Barrel Shiraz Cabernet	<i>Limestone Coast</i>	38
Wirra Wirra Catapult Shiraz	<i>McLaren Vale</i>	38
Tarrawarra Estate Pinor Noir	<i>Yarra Valley</i>	38
Conde De Valdemar Crianza	<i>Spain</i>	38
Poliziano Chianti	<i>Italy</i>	40
42 Degrees South Pinor Noir	<i>Tasmania</i>	45
West Cape Howe Book Ends Cabernet Sauvignon	<i>Mount Barker</i>	46
Two Hands Gnarly Dudes Shiraz	<i>Barossa Valley</i>	48
St Hugo Cabernet Sauvignon	<i>Coonawarra</i>	58

## DESSERT WINE

		375ml
Vasse Felix Cane Cut Semillon Margaret River		36



# Beverage Selection (consumption basis only)

## BEER

Carlton Draught 7.5  
 Cascade Premium Light

Carlton Dry 8  
 Peroni Leggera  
 Crown Lager  
 Redback Original

Asahi 8.5  
 Miller Genuine Draft  
 Corona

## STRONGBOW CIDER

Classic Apple 8  
 Dry Apple  
 Pear  
 Sweet Apple

## DRAUGHT

Carlton Mid Strength  
 Pure Blonde  
 Fat Yak Pale Ale  
 Bulmer's Original Cider  
 Peroni Nastro Azzurro

## MIDDY JUG

4 17  
 4.5 19  
 5 19  
 5 19  
 6 22

HOUSE SPIRITS 30ml 8

PREMIUM SPIRITS 30ml 9.5

LIQUEURS 30ml 9

## FORTIFIEDS

Morris Liqueur Muscat NV	<i>Rutherglen</i>	8
Morris Liqueur Tokay NV	<i>Rutherglen</i>	8
Morris Liqueur Tawny NV	<i>Rutherglen</i>	8
Valdespino Pedro Ximenez Sherry Jerez	<i>Spain</i>	8

## PORT & COGNAC

Penfolds Grandfather Port	60ml
Martell VSOP	15
Martell XO	12
	20

## WHISKEY

Chivas Regal 12YO	30ml
The Glenlivet Single Malt 15YO	9.5
Chivas Regal 18YO	14
	18

ASSORTED SOFTDRINKS 4 glass 12 jug

ORANGE JUICE 4 glass 15 jug

# Terms and Conditions

## Tentative booking

All tentative bookings will be held for up to 2 weeks, after which the booking will be automatically cancelled

## Confirmation of booking

A signed copy of these terms and conditions together with your deposit is to be returned within 14 days to secure your booking. Confirmation cannot be assumed until the terms and conditions and deposit have been returned.

## Cancellation of confirmed booking

In the event of a cancellation, the client must provide written notice to Portofinos

Initial Deposit	\$500.00 NON REFUNABLE
1 month - 10 days	25% of the estimated total amount payable
Within 10 days	50% of the estimated total amount payable

## Guaranteed numbers for catering

Final numbers are required two weeks prior to the event. Numbers may decrease up to 10% without penalty until 72 working hours prior to the event. Any decreases over 10% at this time will incur a cancellation fee of 50% based on the confirmed price. Any amendments with less than 72 working hours notice will incur a 100% cancellation fee based on the confirmed price. No amendments will be accepted with less than 72 working hours notice.

## Minimum spend

Please note there is a minimum spend for our function rooms. If your spend is below the minimum, you will be required to pay the difference.

<b>Riviera:</b>	minimum spend of \$5,250 on food and beverages
<b>Amalfi:</b>	minimum spend of \$11,000 on food and beverage

## Price adjustments

Please be advised, as our menus change each year the current rate will be applied at the time of your wedding rather than at the time of booking.

Portofinos reserves the right to substitute food and beverage items due to non-availability of the requested items and/or increase the price of such items. The client shall accept such substitutions with no reduction on the amount payable, under this agreement.

## Public holidays

A 15% surcharge on public holidays is applicable to the total account

## Venue allocation

Portofinos reserves the right to alter floor plans, room set up and layouts as required

## Force Majeure

Any delay or failure in the performance by Portofinos hereunder shall be excused if caused by the occurrence of a Force Majeure. For purposes of this Agreement, Force Majeure shall mean a cause or event that is not reasonably foreseeable, including acts of God, fires, floods, power outages, explosions, hurricane, vandalism, governmental acts, labor strikes and other like events that are beyond the reasonable anticipation and control of Portofinos,

Despite such occurrences Portofinos will make all effort to prevent, avoid or delay the effects of such acts.

### Delivery and pickup of merchandise

Portofinos is not responsible for providing personnel for this purpose. Delivery of large items must be approved in advance. All merchandise brought into Portofinos must be removed within 48 hours of the completion of the event or Portofinos reserves the right to charge a storage fee.

No defacement is to be made to the flooring, ceilings, internal or external walls of the function venue, either indoors or outdoors and any such damage will be the sole responsibility of the client in terms of financial restoration. All merchandise brought into Portofinos for the purpose of a wedding must be clearly labeled. The client is wholly responsible for ensuring the delivery and pickup of their equipment and agrees to accept full responsibility for any loss or damage to their merchandise and / or injury to persons or property.

### Damages and additional cleaning

The client will be responsible for any damage to Portofinos premises by their guests, subcontracted labor and persons associated with the event. The client will be financially responsible for any loss of merchandise or equipment placed in Portofinos and / or any damages sustained to Portofinos by the client's guests, subcontracted labor and persons associated with the event, whether in the room or in any area, indoors or outdoors, of Portofinos.

A fire alarm isolation fee of \$500.00 applies if the event venue is to be disconnected from the fire alarm grid for any specific purpose including but not limited to smoke machines and dry ice machines. If Portofinos is not notified in advance and the alarm system is activated, a penalty of \$500.00 will be payable by the client.

Please note that confetti, glitter, scatters and sparklers are strictly prohibited. A cleaning fee of \$50 per hour will be charged in the event of unauthorized use of such items.

### Conduct of patrons

The client and all persons in attendance shall conduct the event in an orderly manner, in full compliance with Portofinos rules and all State and Federal Government Legislation and Laws. The client shall ensure no disturbance is caused to Portofinos or any of Portofinos guests and that noise levels and guest's behaviour is monitored.

Portofinos shall be entitled to remove any persons from the event whose behaviour, in the opinion Portofinos, is objectionable, improper or undesirable. Portofinos reserves the right of refusal of service to any guest deemed intoxicated as per State Liquor Licensing Laws.

### Noise restrictions

Portofinos has installed a sound system within the venue, which may be used for speeches. DJ's are permitted into the venue and are required to supply their own speakers and equipment.

When booking the Riviera Room all music must be kept to a background level up until 9.00pm. After this time music can increase to a higher volume.

### Food and beverage

No food or beverage may be brought into Portofinos for any event without prior approval of Portofinos Management. The Client is responsible for ensuring guests do not bring any food or beverages to events.

### Payment terms

Full payment is required seven days prior to your event and can be settled by cash, direct debit or credit card. No limit or surcharge is applicable on payment by Visa Card and MasterCard.