

Portofinos Events Package



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.

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 Coordinator on the below details.

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www.portofinos.com.au

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Venue Hire

Portofinos include the following when booking your function:

- The dedicated services of our Functions Coordinator
- 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*

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;
\$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 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.

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, Portofinos 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

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

Hot Entrees

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

Soups

Roasted pumpkin and lemongrass soup	\$14.00
Wild mushroom soup	\$14.00
Minestrone soup	\$14.00
Tomato and basil soup	\$14.00

Menu Selection Plated Options

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

Main Course

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

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

Children's Menu

\$25.00

(12 years and under)

Lightly Battered Fish & Chips, (grilled option available upon request)
 Chicken Nuggets & Chips
 Spaghetti Bolognaise
 Spaghetti Napolitano (v)

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

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

Selection of teas and freshly brewed coffee **\$3.50**

Platters for Guest Tables

Antipasto Share Platters (priced per person)	\$10.00
a selection of cured meats, olives, feta, wood fired flat bread and a selection of homemade dips	
Cheese per platter (priced per person)	\$5.00
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.

Tasting Platter (priced per platter)	\$100.00
cured meats, olives, feta, selection of homemade dips, wood fired flat bread	
Wood Fired Pizzas(priced per platter)	\$100.00
selection of gourmet pizzas	
Cheese Platter (priced per platter)	\$80.00
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
 Bay of Stones Sauvignon Blanc
 Bay of Stones Shiraz
 Great Northern Lager, Two Suns Lager
 and Two Steps Apple Cider
 Soft Drinks and Orange Juice
 Selection of teas and freshly brewed coffee

South Australia
South Australia
South Australia

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

Beverage Package 2

Portofinos Sparkling Brut
 Portofinos Semillon Sauvignon Blanc
 Portofinos Cabernet Merlot
 Great Northern Lager, Fat Yak Pale Ale,
 Two Suns Lager and Two-Steps Apple Cider
 Soft Drinks and Orange Juice
 Selection of teas and freshly brewed coffee

Margaret River
Margaret River
Margaret River

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

Beverage Package 3

**** Please select one sparkling option ****

Azahara NV Sparkling or Azahara NV Sparkling Moscato

South Australia

Plantagenet Sauvignon Blanc
 Plantagenet Chardonnay

Western Australia
Western Australia

Plantagenet Cabernet Merlot
 Plantagenet Shiraz




Western Australia
Western Australia

Great Northern Lager, Fat Yak Pale Ale, Two Suns Lager
 and Two-Steps Apple Cider
 Soft Drinks and Orange Juice
 Selection of teas and freshly brewed coffee

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



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
	Corona	4 hours	\$6 per person
	Carlton Draught	5 hours	\$8 per person
	Carlton Dry	6 hours	\$10 per person
	Asahi		
	Cascade Premium Light		
	Peroni Leggera		
	Classic Apple		
Pear			
	Bottled Water	3 hours	\$2 per person
	Still Mineral Water	4 hours	\$3 per person
	Sparkling Mineral Water	5 hours	\$4 per person
		6 hours	\$5 per person

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
Portofinos NV Sparkling	<i>Margaret River</i>	34
Azahara NV Sparkling Moscato	<i>South Australia</i>	34
Jacobs Creek Reserve	<i>South Australia</i>	36
Dal Zotto NV Prosecco	<i>King Valley</i>	36
Louis Bouillot Perle d' Aurore Rose Brut NV	<i>France</i>	55
Mumm Cordon Rouge Brut NV Reims	<i>France</i>	85
Perrier Jouet NV Brut	<i>France</i>	110

WHITE WINE

		Bottle
Portofinos Semillon Sauvignon Blanc	<i>Margaret River</i>	34
Forester Estate Semillon Little Sweetie	<i>Margaret River</i>	36
Starborough Sauvignon Blanc	<i>New Zealand</i>	36
Torres De Casta Rose	<i>Spain</i>	36
Norfolk Rise Pinot Grigio	<i>Limestone Coast</i>	36
Jacobs Creek Barossa Signature Chardonnay	<i>South Australia</i>	36
O'Leary Walker Watervale Riesling	<i>Clare Valley</i>	38
Forester Estate Semillon Sauvignon Blanc	<i>Margaret River</i>	38
Tar and Roses Pinot Grigio	<i>Victoria</i>	38
Starborough Pinot Gris	<i>New Zealand</i>	38
Church Road Chardonnay	<i>New Zealand</i>	38
Vasse Felix 'Filius' Chardonnay	<i>Margaret River</i>	40
Snake and Herring Chardonnay	<i>Margaret River</i>	40
Shaw and Smith Sauvignon Blanc	<i>Adelaide Hills</i>	55

RED WINE

		Bottle
Portofinos Cabernet Merlot	<i>Margaret River</i>	34
Plantagenet Pinot Noir	<i>Great Southern</i>	36
Chestnut Grove Merlot	<i>Manjimup</i>	36
Glaetzer Wallace Shiraz Grenache	<i>Barossa Valley</i>	36
Jacobs Creek Barossa Signature Shiraz	<i>South Australia</i>	36
Bleasdale Cabernet Sauvignon	<i>Langhorne Creek</i>	36
Campo Viejo Tempranillo	<i>Spain</i>	36
I Am George Unbound Shiraz	<i>Barossa/Padthaway</i>	38
Wirra Wirra Catapult Shiraz	<i>McLaren Vale</i>	38
Little Black Dog Malbec	<i>Swan Valley</i>	38
Tarrawarra Estate Pinor Noir	<i>Yarra Valley</i>	40
Poliziano Chianti	<i>Italy</i>	40
42 Degrees South Pinor Noir	<i>Tasmania</i>	46
West Cape Howe Book Ends Cabernet Sauvignon	<i>Mount Barker</i>	46
Two Hands Gnarly Dudes Shiraz	<i>Barossa Valley</i>	48
Forester Estate Cabernet Sauvignon	<i>Margaret River</i>	50

DESSERT WINE

		375ml
Vasse Felix Cane Cut Semillon Margaret River		36

Beverage Selection (consumption basis only)

BEER

Carlton Draught	8
Carlton Dry	8
Cascade Premium Light	8
Peroni Leggera	9
Asahi	9
Corona	9
Stella Artois	9
Pirate Life Port Local	9.5
Guinness Draught Can 440ml	9.5
Matso's Ginger Beer	10

BOTTLED CIDER

Strongbow Original Classic Apple	8
Strongbow Pear	8
Somersby Blackberry	9

DRAUGHT

	MIDDY	JUG
Great Northern Super Crisp Lager	4	17
Two Suns Lager	4	17
Mountain Goat Lager	4	17
Pure Blonde	5	19
Fat Yak Pale Ale	5	19
4 Pines Indian Summer Ale	5	19
Two Steps Apple Cider	5	19
Peroni Nastro Azzurro	6	22
Brookevale Union Ginger Beer	6	22
Mountain Goat North Street IPA	6	22

HOUSE SPIRITS

30ml 9

PREMIUM SPIRITS

30ml 9.5

LIQUEURS

30ml 9

FORTIFIEDS

Yalumba Museum Reserve Tawny Port	<i>South Australia</i>	60ml	8
Yalumba Museum Reserve Muscat	<i>South Australia</i>		8
Pedro Ximenez Sherry	<i>Spain</i>		8
Penfolds Grandfathers Port	<i>South Australia</i>		15

COGNAC

Martell VSOP	30ml	12
Martell XO		25

WHISKEY

Chivas Regal 12YO	30ml	9.5
The Glenlivet Single Malt 15YO		15
Chivas Regal 18YO		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 room. If your spend is below the minimum, you will be required to pay the difference.

Riviera: minimum spend of \$5,250 on food and beverages

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.