

# EVENT MENU



*Fernando's*  
ITALIAN

FIRSTLY

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# THANK YOU

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FOR CONSIDERING US!

Whether you're celebrating an engagement, wedding, birthday, anniversary, christening or any special event with your nearest and dearest, we would be thrilled to work with you in planning your special event.

## | SPACES

Our venue has 3 unique spaces to choose from. Whether it's a table of 2 or a group of 120, we have a space to suit everyone. We would be happy to arrange a tour at a time convenient to you.

# Main Restaurant

Experience the intimate atmosphere of our main restaurant for any special occasion. Whatever the celebration, we will ensure you and your guests have a spectacular time.

## Capacity:

Seated - 100

Standing - 120

Minimum spend: Friday \$5000 | Saturday \$6,500 | All other days \$2,000





# *Level 2 Private Room*

Whether you're celebrating an engagement, wedding, birthday, anniversary or a christening, our level 2 function room is the perfect space to gather your nearest and dearest. Access to your own private bar & large balcony looking over Norton Street.

## **Capacity:**

Seated - 100

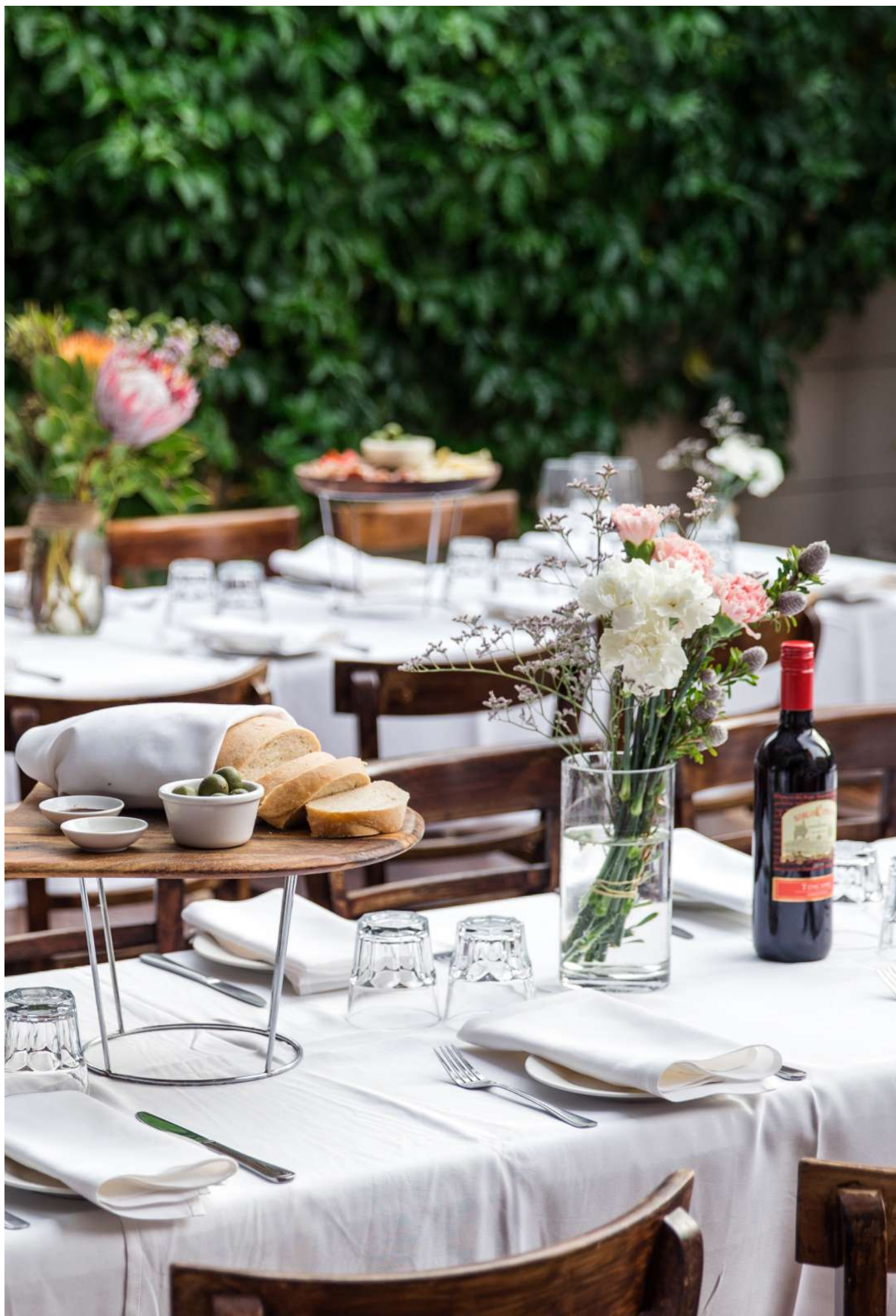
Standing - 120

Minimum spend: Friday \$1700 | Saturday \$2,000 | All other days \$1,000









# *Garden Courtyard*

Enjoy alfresco dining in our leafy green courtyard. Perfect for birthdays, baby showers or any special event with your nearest and dearest. Enjoy the sunshine during the day and fairy lights throughout the garden at night.

## **Capacity:**

Seated: 70 people

Standing: 90 People

Minimum Spend: \$1000





# MENUS

We have a range of different menus to choose from. If you do not find one to meet your needs, we are happy to work with you on a custom package. Tea and coffee are served complimentary with every menu.





# Festa di Famiglia

*family feast*

**40 per person**

## **STARTERS** (served to share )

GARLIC & HERB BREAD | served with bruschetta

MIXED SALADS

## **PLATTERS OF PASTA** (served to share; choice of 3)

BOLOGNESE | Traditional homemade recipe of 4 generations.

FETTUCCINI BOSCAIOLA | Rich creamy sauce, mushrooms & bacon

POLPETTE DI NONNA | Homemade meatballs cooked in a traditional red sauce.

DELIZIOSA FETTUCCINE | Broccoli, Anchovies, chilli, garlic and white wine sauce topped with fresh ricotta cheese.

PROSCIUTTO E PISELLI RISOTTO | Slow cooked risotto with sautéed peas, mint and prosciutto in a light white wine sauce.

SALAMI E FINOCCHIO LINGUINE | Italian salami, fennel and tomato cooked in a garlic, chilli and white wine sauce topped with goats cheese.

PAPPARDELLE ZUCCA E PROSCIUTTO | Pappardelle, tossed through butternut pumpkin, parsley and prosciutto, in a sage and butter sauce.

RISOTTO AL LIMONE E ZUCCA | Roasted pumpkin, chilli and lemon risotto topped with fresh parmesan and crushed almonds.

GNOCCHI PESTO | Traditional homemade pesto sauce tossed with rocket.

## **PIZZA** (served to share; choice of 3)

NAPOLETANA | Anchovies, Kalamata olives, Italian mozzarella.

CAPRICCIOSA | Smoked leg ham, mushrooms, kalamata olives, anchovies, roasted red capsicum & Italian mozzarella.

FERNANDO'S SPECIAL | Homemade meatballs & Italian mozzarella topped with Bolognese sauce & shaved parmesan.

CONTADINA | Mushrooms, grilled eggplant, roasted red capsicums, artichokes, sun-dried tomatoes, goat's cheese & home-made basil pesto.

BIANCANEVE | White base with sliced potato, Italian sausage and rosemary.

MARGHERITA | Traditional napolitana base topped with Italian mozzarella and fresh basil.

PIZZA INVERNO | Traditional napolitana base topped with mozzarella, roast pumpkin, Italian chorizo and baby spinach with a dash of chilli.







# Amante del Cibo

*Food Lovers*

**59 per person**

## SERVED ON THE TABLE TO SHARE

### AGLIO E OLIO PIZZA

Garlic & fresh oregano, drizzled with olive oil and sea salt.

### FERNANDO'S SPECIAL SALAD

A crisp combination of rocket leaves, snow peas, cherry tomatoes, Spanish onion, Feta, cucumber and avocado dressed with a mix of vinegar and lemon juice

### ANTIPASTO

A selection of marinated vegetables, cured meats and cheese served with crusty Italian bread made in house.

### ARANCINI CON GORGONZOLA

Fried rice balls stuffed with gorgonzola cheese. Served with a side of creamy mozzarella and parmesan cheese dipping sauce.

### NONNA'S MEATBALLS

Delicious meatballs. Served in red sauce, topped with parmesan cheese and lightly grilled to serve

### PAPPARDELLE RAGU

Slow cooked beef in a rich tomato sauce mixed through handmade pappardelle.

### FRUTTI DI MARE

Fernando's signature and most popular dish it entails a hotpot of mussels, calamari, vongole and a whole blue swimmer crab. Infused with garlic, chili and shallots with a delicious slow simmered Napoli sauce

### GELATO

A selection of current flavours

# il Pasto Perfetto

*The Perfect Meal*

**55 per person**

## **STARTERS** (served to share)

GARLIC & HERB BREAD | served with bruschetta

MIXED SALADS

ANTIPASTO

## **ENTREE** (Choose 2 for individual alternate serve)

LASAGNA | Traditional lasagna, oven baked

PAPPARDDLE RAGU | Slow cooked beef in a rich tomato sauce mixed through hand-made pappardelle

RAVIOLI DI RICOTTA E ASPARAGI | Ravioli pockets filled with ricotta, parmesan and asparagus, sauteed in a burnt butter and sage sauce

GNOCCHI CON PISELLI E SPINACI | Gnocchi cooked in sauteed peas, baby spinach, shallots, garlic and tossed through mascarpone. Topped with a sprinkle of parmesan and lemon zest to serve

DELIZIOSA FETTUCCHINE | Broccoli, Anchovies, chilli, garlic and white wine sauce topped with fresh ricotta cheese

## **MAIN** (Choose 2 for individual alternate serve)

BARRAMUNDI FILLET | Australian Barramundi Fillet grilled in a light lemon butter sauce; served asparagus and polenta chips

VITELLO SALTIMBOCCA | Tender veal medallions cooked and marinated by the delicious aromas of Prosciutto, fresh sage, parsley, butter and white wine.

POLLO CON SPINACI | Tender chicken breast pan fried in a creamy garlic sauce with roasted Roma tomatoes and baby spinach





# Ricetta per il Successo

*Recipe for Success*

**72 per person**

## **STARTERS** (served to share)

GARLIC & HERB BREAD | served with bruschetta

FERNANDO'S SALAD | A combination of rocket leaves, snow peas, cherry tomatoes, Spanish onion, Feta, cucumber and avocado dressed with a mix of vinegar and lemon juice

ANTIPASTO

## **ENTREE** (Choose 2 for individual alternate serve)

BEEF CARPACCIO | Thinly sliced pieces of raw eye fillet drizzled with olive oil and lemon juice topped with shaved parmesan and rocket.

ARANCINI CON GORGONZOLA | Fried rice balls stuffed with gorgonzola cheese. Served with a side of creamy mozzarella and parmesan cheese dipping sauce.

NONNA'S MEATBALLS | Delicious meatballs. Served in red sauce, topped with parmesan-cheese and lightly grilled to serve

## **MAIN** (Choose 2 for individual alternate serve)

RAVIOLI DI MANZO | Homemade beef cheek ravioli served in a traditional red sauce

BISTECCA CON ASPARAGI E POLENTA | Eye fillet marinated in Italian herbs and spices, cooked in olive oil, chilli and garlic. Served on a bed of asparagus and polenta chips.

LINGUINE GAMBERI | Homemade linguine tossed through gulf prawns & fresh crab meat, infused with ground garlic, chilli & white wine in a delicious rosa sauce.

SPATCHCOCK | Roasted Spatchcock marinated in Italian herbs and spices served on a bed of salad.

RISOTTO DI PRIMAVERA | Arborio rice simmered in a natural sauce of asparagus and peas, tossed through fresh mascarpone and finished with grated pecorino cheese.

## **DESSERT** (Choose 2 for individual alternate serve)

TIRAMISU

GELATO

ETON MESS





# il Cocktail

## *cocktail menu*

**Choose 3 items - \$24 per person**

**Choose 6 items - \$42 per person**

**Choose 8 items - \$50 per person**

ANTIPASTO SKEWERS | Provolone, prosciutto and green olives

CAPRESE SALAD SKEWERS | Cherry tomatoes, bufalina cheese and basil

GRILLED ASPARAGUS | Asparagus spears wrapped in prosciutto

FRIDD SQUID | Lightly dusted squid served with aioli dipping sauce

NONNA'S MEATBALLS | Veal and pork meatballs served in red sauce, topped with parmesan

PRAWN SKEWERS | Grilled and marinated in homemade pesto

POLENTA CHIPS | Lightly rolled in parmesan

BRUSCHETTA | Toasted Italian bread topped with fresh tomato, buffalo mozzarella and basil

ARANCINI CON GORGONZOLA | Fried rice balls stuffed with gorgonzola cheese.

MOZZARELLA ARANCINI | Fried rice balls stuffed with mozzarella cheese

GNOCCHI CUPS | Sauteed peas, baby spinach, shallots and garlic, tossed with fresh mascarpone seasoned with parmesan and lemon zest

PENNE BOLOGNESE CUPS | Traditional bolognese

TIRAMISU CUPS

VANILLA PANACOTTA





# Bevande

## *drink packages*

### **PACKAGE 1**

\$5 per head

Unlimited soft drink & juices

### **PACKAGE 2**

\$26 per head

Unlimited house beer, house wine, soft drinks & juices

*Peroni, Cascade Light, Stella Artois | Lilly Sauvignon Blanc & Lilly Cab Merlot*

### **PACKAGE 3**

\$40 per head

- Unlimited house beer, house wine, house spirits, soft drink & juices

*Peroni, Cascade Light, Stella Artois | Lilly Sauvignon Blanc, Lilly Cab Merlot |*

*Smirnoff Vodka, Bacardi, Gordons Gin, Johnnie Walker Red Label & Jim Beam*

### **PACKAGE 4**

\$65 per head

Unlimited house beer, house wine, house spirits, soft drink, juices & cocktails

*Peroni, Cascade Light, Stella Atrois | Lilly Sauvignon Blanc, Lilly Cab Merlot |*

*Smirnoff Vodka, Bacardi, Gordons Gin, Johnnie Walker Red Label, Jim Beam | Summer bliss*

*(Midori, Malibu, pineapple & cranberry), Midori Splice (Midori, Malibu & cream), Strawber-*

*ry Dacquiri ( Blended strawberries, fresh lime & bacardi), Toblerone ( Baileys, Frangelico,*

*Kahlua & cream)*

# Terms and conditions

## ROOM HIRE & MINIMUM SPEND:

There is no room hire fee however there is a minimum spend required for each room. The minimum spend can be made up of all food and drink purchases. If the minimum spend is not reached then the balance will be added to the final account.

## BOOKINGS & FINAL NUMBERS:

Tentative bookings expire after 7 days. In the case of another guest enquiring about the room for the same date, you will be contacted and given 12 hours to confirm.

Deposit is required to secure the date of your event. Deposit amount is 20% of the minimum spend. All deposits are to be paid via bank transfer. The balance of your account must be paid on the day/night of your event. If a direct transfer is required, balance must be paid and cleared 24 hours before your event date.

All menu selections and final numbers need to be confirmed 2 weeks prior to the function via email only. If final numbers decrease on the night you are still required to pay in full for confirmed numbers

## CANCELLATIONS:

In the case of cancellation the following policy applies: A deposit refund will be granted if cancellation is greater than 60 days prior to your event. If cancellation is within the 60 day period, 20% of the minimum spend applies.

## ALCOHOL CONSUMPTION:

Drink packages available for a maximum period of 5 hours.

All 18th or 21st birthdays must be a family affair. For 18th birthdays, licensed security guard/s are mandatory. Under age drinking is illegal and not accepted under any circumstances. All ID's will be checked for events that have young guests attending. Any guests caught bringing alcohol into premises will be asked to leave immediately. We do not tolerate defacing of property or violence within the venue if any guests take part in this, we have the right to shut down the event immediately.

## DECOARTIONS & ROOM SET UP:

Confetti or anything similar is not accepted, if this is violated a cleaning fee of \$100 will be charged. All equipment, decorations, props etc must be removed the same day/night at the conclusion of your event. We are not responsible for any damaged or missing items that are left behind.

**By confirming your booking and paying your deposit, you agree to the above terms and conditions.**



## LET'S GET PLANNING!

Our team live and breathe events and will be thrilled to talk you through all the different options available at our venue.

To enquire or book your event, please contact us on:

**P:** +61 2 9560 7957 **E:** [info@atfernandos.com.au](mailto:info@atfernandos.com.au)