

# Machiavelli

RISTORANTE ITALIANO



## Machiavelli Functions

**T**hank you for your recent inquiry regarding our function/group menus. Machiavelli is happy to cater for groups ranging from 10-150 guests. Attached, you will find our three preferred function menus. These menus have been selected due to their popularity, and are prepared with the finest produce available and complemented by our extensive wine list.

Our function menus are flexible so should you prefer something other than the chosen main courses please feel free to discuss this further with Caterina or Tracy. All the main courses (except for pasta) are served with vegetables and include Coffee/Tea and chocolates. Individual dietary requirements can only be catered for if organised in advance.

Please familiarise yourself with the following conditions and complete the attached form and return to us to confirm your booking.

- In the month of December all bookings of 10 or more MUST choose a set menu.
- A gratuity charge of 10% will be added to the total bill.
- A valid credit card is required to secure your booking.
- 24 hours notice is required for cancellation of a booking. Failure to show will result in your credit card being charged according to the menu you have chosen and the numbers you have confirmed.
- Final confirmation of numbers is required by 10am on the day of the function however, during the festive season 1st December 2011 through to 23rd December 2011, final confirmation of numbers is required for any tables of 10 or more, 48hours prior.
- Once final numbers are confirmed should any of your party not turn up you will be charged according to your confirmed numbers.
- Please be advised that payments made with the following credit cards attract surcharges.

American Express 2%  
Diners Club 3%

For further information or to discuss your options please contact Caterina or Tracy on 02 9299 3748.

*Machiavelli*

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# *Machiavelli Private Functions*

Machiavelli restaurant is available to exclusively host private dining and special celebrations, for corporate dinners, product launches or special events. Machiavelli can comfortably cater for 80 - 150 guests seated or up to 200 standing for cocktails, with special food and wine packages to suit your specific requirements.

Please refer to our price list below when booking the entire restaurant. Please also be advised that these prices do not apply in our peak periods of November or December.

## Private Function

Minimum Spend Includes the exclusive use of the entire restaurant

### Lunch

Monday to Wednesday \$15,000.00

Thursday or Friday \$25,000.00

### Dinner

Monday to Friday \$18,000.00

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## MENU 1

Suitable for groups of 10  
up to a maximum of 20 people

\$60.00 per person

\$70.00 per person with dessert

(All members of your party must have either the \$60 or \$70 menu)

## ENTRÉE

(To share)

Antipasto

*A selection of antipasto to share*

Calamari Fritti

*Lightly fried calamari*

## MAIN COURSE

(Choice of)

Penne Bolognese

*Penne pasta served with Bolognese sauce*

Fusilli Crab

*Fusilli pasta with fresh crab meat in a cream sauce*

Veal Pizzaiola

*Veal with tomato, oregano, chilli and garlic sauce*

## DESSERT

Crème Brûlée or Tiramisu

Coffee & Tea

An optional drinks package is available with this menu for \$40 per person which includes 3 hour drink service of soft drink, juice, water and a choice of wines up to \$60 value per bottle.

(Spirits extra)

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## MENU 2a

Suitable for groups of 10  
up to a maximum of 50 people  
\$80.00 per person

### ENTRÉE

(To Share)

Prawn Cutlets  
*Golden crumbed prawn cutlets*

Calamari Fritti  
*Lightly fried baby calamari*

### MAIN COURSE

(Choice of)

Grilled Fish of the Day  
*Grilled fillets of fresh fish served with vegetables*

Fusilli Crab  
*Spiral pasta served with crab meat and a creamy white wine sauce*

Veal Pizzaiola  
*Veal with tomato, oregano, chilli and garlic sauce*

Spaghetti Machiavelli  
*Pasta with King Prawns and Mushrooms  
in a butter, chilli, basil and garlic sauce*

### DESSERT

(Choice of)

Crème Brûlée \* Tiramisu \* Sticky Date Pudding  
Coffee & Tea

An optional drinks package is available with this menu for \$40 per person which includes 3 hour drink service of soft drink, juice, water and a choice of wines up to \$60 value per bottle.

(Spirits extra)

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## MENU 2b

Suitable for groups of 10  
up to a maximum of 50 people  
\$90.00 per person

### ENTRÉE

(To Share)

Antipasto

*A selection of antipasto to share*

Prawn Cutlets

*Golden crumbed prawn cutlets*

Calamari Fritti

*Lightly fried baby calamari*

### MAIN COURSE

(Choice of)

Fillet Steak

*Fillet steak served with peppercorn sauce*

Grilled Fish of the Day

*Grilled fillets of fresh fished served with garden vegetables*

Spaghetti Machiavelli

*Pasta served with King Prawns, mushrooms in a butter chilli and basil garlic sauce*

Veal Pizzaiola

*Veal with tomato, oregano sauce, chilli and garlic sauce*

Penne Bolognese

*Penne pasta served with Bolognese sauce*

### DESSERT

(Choice of)

Tiramisu \* Strawberry Flambé \* Crème Bruleé \* Affogato \* Sticky Date Pudding

Coffee & Tea

An optional drinks package is available with this menu for \$40 per person which includes 3 hour drink service of soft drink, juice, water and a choice of wines up to \$60 value per bottle.

(Spirits extra)

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## MENU 3

Suitable for groups of 10  
up to a maximum of 80 people

\$140.00 per person

### ENTRÉE

(To Share)

Prawn Cutlets

*Lightly crumbed, golden fried prawns*

Insalata Capresé

*Vine ripened tomatoes, basil and buffalo mozzarella*

Prosciutto e Melone

*Prosciutto and rockmelon*

Calamari Fritti

*Lightly fried calamari*

### MAIN COURSE

A la Carte

### DESSERT

(Choice of)

Tiramisu \* Crème Brûlée \* Affogato \* Sticky Date Pudding

Coffee & Tea

Includes 3 hour drink service of soft drink, juice, water and a choice of wines  
up to \$80.00 value per bottle. (Spirits extra)

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## RETRO MENU

Suitable for groups of  
up to a maximum of 6 people per table

\$125.00 per person

## GUERIDON MENU

(All dishes cooked in the room)

All served with matching Wines

### STARTER

Caesar Salad

*Served with*

*gls Santa Margherita Pinot Grigio Valdadige DOC – Italy*

### ENTRÉE

Steak Tartare

*Served with*

*gls Storm Bay Pinot Noir Coal River Valley - Tas*

### MAIN

Steak Diane

*Served with*

*gls Henschke 'Keyneton Euphonium' Shiraz/Cabernets/Merlot, Keyneton, SA*

### DESSERT

(Choice of)

Crepe Suzette \* Strawberry Flambé

*Served with*

*gls DeBortoli 'Noble One' Botrytis Semillon, Riverina, NSW*

Coffee & Tea