

**Price \$55 per adult \$30 per child under 12**

**Menu**

First entrée selection -

Antipasto or baked fish

Pasta selection

Lasagna and fusille Napoli

Main course combination

Both Chicken parmigiana and beef with baked potatoes

Dessert selection

Italian style traditional ice cream desserts

Seasonal Fruit

Percolated coffee and tea

Selection of local wines and beer with soft drinks

**House entertainment –**

**Extras menu – Price per platter**

Bruschetta \$20

Focaccia \$15

Pizza \$25

Dips with crispy house fried pita \$15

Calamari flash fried \$35

Whitebait flash fried \$30

Antipasto sharing platter \$40

Australian Prawns – market price

Oysters – market price

Espresso coffee \$3 each

**Dietary Requirements**

We will aim to meet the special dietary requirements of our customers, we cannot always guarantee to do so. It is up to the individual/parents of guests with special dietary requirements to ensure care is taken prior to consuming.

Please let us know if you require vegetarian, fructose and gluten free meals. Advise your waiter of who needs special dietary needs.

We use only Australian oils provided by Cookers oils. These are free of nuts and animal products

If there is concerns with the meal allergies, Firenze will allow the individual to bring their own food.

**Terms and conditions**      **Deposit paid: \_\_\_\_\_ (Non Refundable)**

- Please confirm guest numbers and any special dietary requirements at least one week prior to the function.
- Please confirm your Entrée choice one week prior to the function
- One celebration cake per function. Additional charge will apply for extra cakes to be cut.
- Table sizes range from 10 to 12 guests max.
  
- Cancellations of numbers are accepted two days before the function.
- Cancellations made on the day of the function must still be paid in full.**

**Please pay group party before the event day**