

ORIGINAL  
WOOD  
FIRED  
PIZZA



mancini's

FUNCTION SET MENUS



## BESPOKE SPACES & PACKAGES

At Mancini's, we understand that it's all about the details. From choosing the right space to having the right food and beverage options, we'll make sure that you and your guests are blown away.

We welcome you to experience our unique private function room which is beautifully appointed for a comprehensive range of events. No event is too big or small, we can cater for up to 110 people. Alternatively we have our main restaurant that caters for up to 60 people.

More importantly, we know there's beauty in choosing how simple or extravagant you want your special event to be. We have a range of competitive food & beverage packages to choose from and cater for a wide variety of dietary requirements.

Our function co-ordinator is available from Monday to Friday to discuss any special requirements and will endeavour to meet all your needs to make your function a unique event.

## ENTRÉE TO SHARE

Woodfired Garlic Pizza  
Rocket Salad or Italian Salad

## SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 2 selections)

**Gnocchi Sorrentina**  
Potato dumplings in a napoletana sauce, topped  
w parmesan & mozzarella

**Tortellini Boscaiola**  
Mushrooms, garlic & bacon in a cream sauce

**Risotto Pollo**  
Italian arborio rice simmered w chicken & mushrooms  
in a light cream sauce

**Spaghetti Marinara**  
Prawns, calamari, local black mussels, fish, baby  
octopus, pipi, parsley, garlic in a napoletana sauce

**Fettuccine Crema Al Pollo**  
Chicken, mushrooms & avocado in a pink cream sauce

**Fettuccine Sunset**  
Semi-dried tomatoes, garlic & pine nuts in a pink cream  
sauce

**Penne Vegetarian**  
Mushrooms, capsicum, olives, sun-dried tomato,  
onion & eggplant in a napoletana sauce

**Penne Enrico**  
Lots of garlic, parsley & chilli in a napoletana sauce

**Spaghetti Bolognese**  
Slow cooked premium beef mince cooked  
in a napoletana sauce

## MAIN COURSE — A VARIETY OF TRADITIONAL WOODFIRED PIZZAS (choice of 4 selections)

**Margherita**  
Mozzarella, basil leaves & a dash of olive oil

**Vegetarian**  
Mushrooms, capsicum, onion & olives

**Mexicana**  
Pepperoni, capsicum, onions & chilli

**Giardino**  
Mushrooms, red & green capsicum, onion, olives,  
eggplant, semi-dried tomatoes, garlic & oregano

**Diablo (Hot)**  
Beef, sour cream, pepperoni, onion, tomato, jalapenos,  
avocado & chilli

**Supreme**  
Mushrooms, capsicum, onion, ham, cabanossi & olives

**Meat Lovers**  
Ham, cabanossi, pepperoni, bacon & beef strips

**BBQ Chicken**  
Chicken breast, onion, mushrooms & BBQ sauce

**Spicy Peri Peri**  
Chicken breast, roasted capsicum, onion, w peri peri  
sauce & aioli

**Mancini's Special**  
Ham, capsicum, mushrooms, garlic & oregano

**Pescatore**  
Mixed seafood, fresh garlic & parsley

**DESSERT** (extra \$5.95 per person)  
Tiramisu & Chocolate Mousse



|                                      |       |            |
|--------------------------------------|-------|------------|
| ADULTS .....                         | 56.95 | PER PERSON |
| ADULTS (MON - FRI & SAT LUNCH) ..... | 49.95 | PER PERSON |
| KIDS (4 - 12) .....                  | 28.95 | PER PERSON |
| INFANTS (4 & UNDER) .....            | FREE  |            |
| DESSERT (GF OPTION AVAILABLE) .....  | 5.95  | PER PERSON |
| CAKEAGE .....                        | 2.00  | PER PERSON |

|                                                                  |                     |            |
|------------------------------------------------------------------|---------------------|------------|
| UNLIMITED SOFT DRINKS .....                                      | 6.95                | PER PERSON |
| CORKAGE .....                                                    | 9.95                | PER BOTTLE |
| JUGS .....                                                       | 13.50               | PER JUG    |
| ALCOHOLIC BEVERAGE PACKAGES .....                                | STARTING FROM 35.00 | PER PERSON |
| ROOM CAPACITY: FUNCTION ROOM 110, MAIN RESTAURANT 60, OUTDOOR 40 |                     |            |
| FUNCTION DURATION: LUNCH 3 HOURS • DINNER 4 HOURS                |                     |            |

## ENTRÉE TO SHARE

Calamari  
Italian style grilled vegetables & marinated olives  
Arancini Misto  
Woodfired Garlic Pizza  
Rocket Salad or Italian Salad

## SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 2 selections)

**Gnocchi Sorrentina**  
Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

**Tortellini Boscaiola**  
Mushrooms, garlic & bacon in a cream sauce

**Risotto Pollo**  
Italian arborio rice simmered w chicken & mushrooms in a light cream sauce

**Spaghetti Marinara**  
Prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

**Fettuccine Crema Al Pollo**  
Chicken, mushrooms & avocado in a pink cream sauce

**Fettuccine Sunset**  
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

**Penne Vegetarian**  
Mushrooms, capsicum, olives, sun-dried tomato, onion & eggplant in a napoletana sauce

**Penne Enrico**  
Lots of garlic, parsley & chilli in a napoletana sauce

**Spaghetti Bolognese**  
Slow cooked premium beef mince cooked in a napoletana sauce

## MAIN COURSE — A VARIETY OF TRADITIONAL WOODFIRED PIZZAS (choice of 4 selections)

**Margherita**  
Mozzarella, basil leaves & a dash of olive oil

**Vegetarian**  
Mushrooms, capsicum, onion & olives

**Mexicana**  
Pepperoni, capsicum, onions & chilli

**Giardino**  
Mushrooms, red & green capsicum, onion, olives, eggplant, semi-dried tomatoes, garlic & oregano

**Diablo (Hot)**  
Beef, sour cream, pepperoni, onion, tomato, jalapenos, avocado & chilli

**Supreme**  
Mushrooms, capsicum, onion, ham, cabanossi & olives

**Meat Lovers**  
Ham, cabanossi, pepperoni, bacon & beef strips

**BBQ Chicken**  
Chicken breast, onion, mushrooms & BBQ sauce

**Spicy Peri Peri**  
Chicken breast, roasted capsicum, onion, w peri peri sauce & aioli

**Mancini's Special**  
Ham, capsicum, mushrooms, garlic & oregano

**Pescatore**  
Mixed seafood, fresh garlic & parsley

**DESSERT** (extra \$5.95 per person)  
Tiramisu & Chocolate Mousse



|                                     |       |            |
|-------------------------------------|-------|------------|
| ADULTS .....                        | 66.95 | PER PERSON |
| KIDS (4 – 12) .....                 | 30.95 | PER PERSON |
| INFANTS (4 & UNDER) .....           | FREE  |            |
| DESSERT (GF OPTION AVAILABLE) ..... | 5.95  | PER PERSON |
| CAKEAGE .....                       | 2.00  | PER PERSON |

|                                                                  |                     |            |
|------------------------------------------------------------------|---------------------|------------|
| UNLIMITED SOFT DRINKS .....                                      | 6.95                | PER PERSON |
| CORKAGE .....                                                    | 9.95                | PER BOTTLE |
| JUGS .....                                                       | 13.50               | PER JUG    |
| ALCOHOLIC BEVERAGE PACKAGES .....                                | STARTING FROM 35.00 | PER PERSON |
| ROOM CAPACITY: FUNCTION ROOM 110, MAIN RESTAURANT 60, OUTDOOR 40 |                     |            |
| FUNCTION DURATION: LUNCH 3 HOURS • DINNER 4 HOURS                |                     |            |



## ENTRÉE TO SHARE — ON BOARDS

Calamari  
Cozze Napoletana  
Woodfired Pizza Crust  
Arancini Misto  
Stuffed Mushrooms  
Prosciutto Crudo  
Burrata  
Italian Style Grilled Vegetables & Marinated Olives  
Rocket Salad or Italian Salad

## SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 3 selections)

**Gnocchi Sorrentina**  
Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

**Tortellini Boscaiola**  
Mushrooms, garlic & bacon in a cream sauce

**Risotto Pollo**  
Italian arborio rice simmered w chicken & mushrooms in a light cream sauce

**Spaghetti Marinara**  
Prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

**Fettuccine Crema Al Pollo**  
Chicken, mushrooms & avocado in a pink cream sauce

**Fettuccine Sunset**  
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

**Penne Vegetarian**  
Mushrooms, capsicum, olives, sun-dried tomato, onion & eggplant in a napoletana sauce

**Penne Enrico**  
Lots of garlic, parsley & chilli in a napoletana sauce

**Spaghetti Bolognese**  
Slow cooked premium beef mince cooked in a napoletana sauce

## MAIN COURSE — A VARIETY OF TRADITIONAL WOODFIRED PIZZAS (choice of 4 selections)

**Margherita**  
Mozzarella, basil leaves & a dash of olive oil

**Vegetarian**  
Mushrooms, capsicum, onion & olives

**Mexicana**  
Pepperoni, capsicum, onions & chilli

**Giardino**  
Mushrooms, red & green capsicum, onion, olives, eggplant, semi-dried tomatoes, garlic & oregano

**Diablo (Hot)**  
Beef, sour cream, pepperoni, onion, tomato, jalapenos, avocado & chilli

**Supreme**  
Mushrooms, capsicum, onion, ham, cabanossi & olives

**Meat Lovers**  
Ham, cabanossi, pepperoni, bacon & beef strips

**BBQ Chicken**  
Chicken breast, onion, mushrooms & BBQ sauce

**Spicy Peri Peri**  
Chicken breast, roasted capsicum, onion, w peri peri sauce & aioli

**Mancini's Special**  
Ham, capsicum, mushrooms, garlic & oregano

**Pescatore**  
Mixed seafood, fresh garlic & parsley

## DESSERT (extra \$5.95 per person) Tiramisu & Chocolate Mousse



|                                     |       |            |
|-------------------------------------|-------|------------|
| ADULTS .....                        | 76.95 | PER PERSON |
| KIDS (4 – 12) .....                 | 32.95 | PER PERSON |
| INFANTS (4 & UNDER) .....           | FREE  |            |
| DESSERT (GF OPTION AVAILABLE) ..... | 5.95  | PER PERSON |
| CAKEAGE .....                       | 2.00  | PER PERSON |

|                                                                  |                     |            |
|------------------------------------------------------------------|---------------------|------------|
| UNLIMITED SOFT DRINKS .....                                      | 6.95                | PER PERSON |
| CORKAGE .....                                                    | 9.95                | PER BOTTLE |
| JUGS .....                                                       | 13.50               | PER JUG    |
| ALCOHOLIC BEVERAGE PACKAGES .....                                | STARTING FROM 35.00 | PER PERSON |
| ROOM CAPACITY: FUNCTION ROOM 110, MAIN RESTAURANT 60, OUTDOOR 40 |                     |            |
| FUNCTION DURATION: LUNCH 3 HOURS • DINNER 4 HOURS                |                     |            |

## ENTRÉE TO SHARE — ON BOARDS

Calamari  
Cozze Napoletana  
Woodfired Pizza Crust  
Arancini Misto  
Stuffed Mushrooms  
Prosciutto Crudo  
Burrata  
Italian Style Grilled Vegetables & Marinated Olives  
Rocket Salad or Italian Salad

## SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 3 selections)

**Gnocchi Sorrentina**  
Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

**Tortellini Boscaiola**  
Mushrooms, garlic & bacon in a cream sauce

**Risotto Pollo**  
Italian arborio rice simmered w chicken & mushrooms in a light cream sauce

**Spaghetti Marinara**  
Prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

**Fettuccine Crema Al Pollo**  
Chicken, mushrooms & avocado in a pink cream sauce

**Fettuccine Sunset**  
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

**Penne Vegetarian**  
Mushrooms, capsicum, olives, sun-dried tomato, onion & eggplant in a napoletana sauce

**Penne Enrico**  
Lots of garlic, parsley & chilli in a napoletana sauce

**Spaghetti Bolognese**  
Slow cooked premium beef mince cooked in a napoletana sauce

## MAIN COURSE — INDIVIDUALLY PLATED (choice of 2 mains alternate)

**Barramundi Fillet**  
Fresh barramundi grilled & topped w olive oil, parsley & garlic sauce w mash & seasonal vegetables

**Salmone Mancini**  
Fresh salmon grilled w mash & seasonal vegetables

**Eye Fillet (300g)**  
Grilled w choice of mushroom, diane, pepper or gravy sauce w mash & seasonal vegetables

**Grilled Chicken**  
Fresh breast fillets grilled w mash & seasonal vegetables & mushroom sauce

## CHILDRENS MAIN MEALS — INDIVIDUALLY PLATED (choice of 2 mains alternate)

Nuggets & Chips  
Kids Margherita Pizza  
Kids Spaghetti Bolognese

## DESSERT (extra \$5.95 per person) Tiramisu & Chocolate Mousse

|                                     |       |            |
|-------------------------------------|-------|------------|
| ADULTS .....                        | 96.95 | PER PERSON |
| KIDS (4 – 12) .....                 | 37.95 | PER PERSON |
| INFANTS (4 & UNDER) .....           | FREE  |            |
| DESSERT (GF OPTION AVAILABLE) ..... | 5.95  | PER PERSON |
| CAKEAGE .....                       | 2.00  | PER PERSON |

|                                                                  |                     |            |
|------------------------------------------------------------------|---------------------|------------|
| UNLIMITED SOFT DRINKS .....                                      | 6.95                | PER PERSON |
| CORKAGE .....                                                    | 9.95                | PER PERSON |
| JUGS .....                                                       | 10.95               | PER BOTTLE |
| ALCOHOLIC BEVERAGE PACKAGES .....                                | STARTING FROM 35.00 | PER PERSON |
| ROOM CAPACITY: FUNCTION ROOM 110, MAIN RESTAURANT 60, OUTDOOR 40 |                     |            |
| FUNCTION DURATION: LUNCH 3 HOURS • DINNER 4 HOURS                |                     |            |



## BEVERAGE PACKAGES

### CLASSIC PACKAGE \$35 PP

(3 HOURS)

BEER • Crown Larger • Asahi • Corona

WHITE WINE • Joey's Nose Semillon Sauvignon Blanc, Margaret River, WA

RED WINE • Joey's Nose Cabernet Merlot, Margaret River, WA

Soft Drink • Mineral Water • Orange Juice

### PREMIUM PACKAGE \$45 PP

(3 HOURS)

BEER • Peroni • 150 Lashes James Squire • Corona

SPARKLING • Prosecco Val S'oca • Veneto, ITA

WHITE WINE • Dreaming Chardonnay, Margaret River, WA

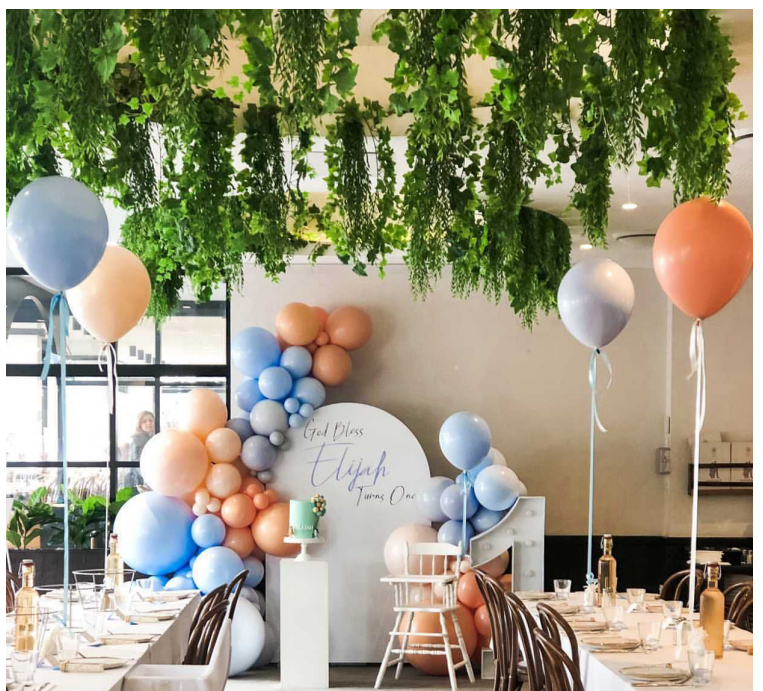
Catlin Cove, Sauvignon Blanc, Marlborough, NZ

RED WINE • Messapi Negroamaro • Puglia, ITA

Soft Drink • Mineral Water • Orange Juice



# CELEBRATE





# TERMS & CONDITIONS

## SET MENU CONDITIONS

Parties of 15 people or more are considered a large group booking and are required to select one of our set menu options. All set menus are for a mixture of adults & children. The ratio must be a minimum of 1 adult to 1 child.

## FUNCTION ROOM EXCLUSIVITY

Function room is not guaranteed exclusively for less than 100 people Saturday night, 80 people Friday & Sunday and 60 people Monday - Thursday. Saturday night minimum spend \$6000.00.

## DEPOSIT

A holding deposit of 30% will be required to secure your booking.

## FINAL NUMBERS & PAYMENT

Estimated numbers are required 2 weeks prior to your function & final numbers to be confirmed 48 hours prior to your function. Payment will be calculated on confirmed final numbers 48 hours prior to function. Mancini's Original Woodfired Pizza does not accept cheques. Payment can be made with cash, credit card or eft. Mancini's Restaurant BSB: 082 514 ACC: 513419667

## FUNCTION DURATION

Lunch 3 hours  
Dinner 4 hours

## ROOM CAPACITY

Function Room 110  
Main Restaurant 60  
Outdoor 40

## DECORATIONS

We will not accept decorations prior the day of your function. This is the responsibility of the host to ensure they are placed for the start of the function. Items left must be collected at the conclusion of the event. Mancini's will not accept responsibility for items remaining on the premises.

## BYO CAKES

A cakeage charge of \$2 pp applies for plating and service. Please note we are unable to store cakes prior to the day of your function.

## CANCELLATION

We reserve the right to charge \$500 cancellation fee with notice less than 4 weeks. Any Cancellation made between 14 to 2 days prior to the event will be charged 50% off the estimated food cost.

## ENTERTAINMENT

For respect of all our dining patrons all group bookings less than 80 people sharing our function room or main restaurant are not allowed to bring in live entertainment, activity sets, photo booths or any equipment larger than 80-100cm unless authorised by management. Access times must be approved by the restaurant manager.

## AV REQUIREMENTS

Mancini's Original Woodfired Pizza has a standard audio visual package which includes a data projector, large electric screen & cordless microphones available for your use if required.

## SHARED FUNCTIONS

Shared functions in our function room are not guaranteed table allocation. Depending on all groups booked, we will have a section to suit your function type. No back drops for shared functions.