



Thank you for considering Caesars Restaurant for your group booking.

We are very experienced in creating engagements, birthdays, social or corporate functions which require an individual touch rather than a common package.

Some functions are small, intimate affairs which don't require the full restaurant; a private function room is available upstairs which can seat up to 28 guests or a standing function for 70 guests incorporating the outside terrace.

While others are larger and require an exclusive, whole of restaurant booking up to 70 guests seated or a standing function for up to 100 guests.

Whatever your needs, we will strive to meet them as we are a high quality, established a la carte restaurant used to meeting individual tastes and not merely a function centre, we are better able to meet your individual plans rather than forcing you to fit some standard package which really only suits us.

We also cater for Gluten-free and Vegans and have several dishes incorporated in the menus.

Our owner/head chef Mario Tavian will be more than happy to discuss your individual needs.

All of our functions receive the same quality food, standard of presentation and service for which we are so highly regarded as an a la carte establishment.

Contact us:

For further information please call 9770 0111, fax 9770 2567 or visit our web site www.caesars-restaurant.com.au or email us at: info@caesars-restaurant.com.au.

Thank you for your inquiry.

We look forward to meeting all your requirements.

Canapes On Arrival

Please choose 3 cold and 3 hot from the following.

COLD

- Fresh tomato, basil & bocconcini cheese on garlic crostini.
- Marinated eye fillet on crostini with seeded mustard mayonnaise.
- Smoked salmon on crostini with avocado mousse.
- Avocado mayonnaise, chicken & red capsicum wrapped in fresh spinach crepe.
- Roasted sweet pumpkin on crispy wafer topped with rocket & hazelnut pesto.
- In-house dips with grilled ciabatta bread.
- Chargrilled asparagus wrapped in prosciutto.
- Potato & spinach frittata.
- Freshly shucked oysters topped with fresh mango, Spanish onion & dill salsa.

HOT

- Spinach & fetta filo triangles.
- Arancini rice balls with peas & cheese lightly fried.
- Camembert cheese & caramelised leek brioche tartlet.
- Semolina dusted calamari, lightly fried.
- Thai chicken skewers with sweet chilli dipping sauce.
- Prawn cutlets wrapped in bacon.
- Chargrilled eggplant, zucchini, capsicum & provolone cheese pizzetties.
- Spicy Italian meatballs baked in tomato.
- Crumbed fish bites with dill mayonnaise.

ENTREES

Choice of 3 entrees which guests will choose on the night.

- **Soup – cream of sweet pumpkin & curry topped with garlic crostini.**
- **Timballo di Vegetale – Timbale of chargrilled eggplant, zucchini, capsicum & basil layered with buffalo mozzarella & savoury rice on roasted tomato & capsicum coullis.**
- **Carpaccio di Manzo – Raw marinated eye fillet, sliced paper thin, dressed with anchovy & caper mayonnaise, fresh basil leaves, parmigiano cheese & black volcani salt, drizzled with white truffle olive oil.**
- **Antipasto – A selection of Italian delicacies incorporating grilled prawns, lightly fried calamari, chicken skewers, pea & mozzarella rice balls, chargrilled vegetables, cured meats, marinated olives & toasted ciabatta bread (vegetarian available).**
- **Caesar salad – Baby cos dressed with seeded mustard mayonnaise, crispy bacon, garlic croutons, shaved parmesan, anchovies & a poached egg.**
- **Calamari – Calamari dusted with semolina, fried golden atop rocket leaves with a lime & basil aioli.**
- **Bruschetta Pepperoni – Roasted capsicum, bocconcini cheese & pesto on toasted ciabatta bread (3).**
- **Gnocchi Spinaci – Homemade ricotta & spinach dumplings folded in a sweet butternut pumpkin & cream sauce sprinkled with Amaretto crumbs.**
- **Risotto di Anatra e Funghi – Roasted duck & wild mushrooms topped with pecorino cheese & drizzled with white truffle olive oil.**

GLUTEN FREE

- **Chicken Caesars Salad – Baby cos dressed with seeded mustard mayonnaise, crispy bacon, shaved parmesan, anchovies, a poached egg & slices of chicken.**

VEGAN

- **Risotto di Zucca e Spinaci – Roasted sweet pumpkin, baby spinach & Carnaroli rice.**

MAIN COURSE

Choice of 3 mains which guests will choose on the night.

- **Black Angus Sirloin – 350grm beef crusted in mustard seeds & grilled on a minted pea & potato mash with a pomegranate molasses glaze.**
- **Cartoccio – White fish fillet layered with sliced potato & baby spinach then topped with fresh tomato, black olives, white wine & aromatic herbs baked in a “paper boat” & served with petite salad.**
- **Pollo Involtini – Chicken breast filled with a cotechino pork sausage, vegetable & basmati rice farce, wrapped in prosciutto crudo & baked on a creamed chestnut sauce.**
- **Atlantic Salmon – Marinated fillet grilled medium on spinach risotto with a semidried tomato & basil coullis.**
- **Osso Bucco – Slow braised veal knuckle in red wine, tomato & aromatic herbs, served with Milanese style risotto.**
- **Chicken Parmigiana – Crumbed breast of chicken baked with mozzarella cheese & tomato served with chips.**
- **Gamberi al Toscana – Queensland prawn cutlets panfried with herbs, fresh roma tomato, Spanish onion, olives & white wine served with savoury rice.**
- **Vitello Saltimbocca – Milk fed veal panfried, layered with black olive tapenade, prosciutto crudo & provolone cheese in white wine veal jus on roasted garlic potato mash & vegetables.**

GLUTEN FREE

- **Pollo Involtini – Chicken breast filled with a cotechino pork sausage, vegetable & basmati rice farce, wrapped in prosciutto crudo & baked on a creamed chestnut sauce.**
- **Black Angus Sirloin – 350grm beef crusted in mustard seeds & grilled on a minted pea & potato mash with pomegranate molasses glaze.**

VEGAN

- **Patate al Forno – Sweet potato & broccoli baked with sweet curry & coconut cream sprinkled with toasted sesame seeds.**

DESSERTS

Choice of 3 desserts which guests will choose on the night.

- **Tiramisu – Traditional Italian trifle layered with mascarpone cheese, coffee & marsala.**
- **Semifreddo Torrone – Chilled nougat & almond cream, rich chocolate fudge, topped with cold Amaretto Zabaglione.**
- **Panna Cotta – Sheep yoghurt & orange scented cream accompanied with grappa infused rhubarb chards & vanilla fairy floss.**
- **Trio of Sorbet – Lemon, raspberry & green apple drizzled with Lemoncello liqueur & topped with homemade biscotti.**
- **Cornetto con Cioccolata – House baked waffle cone filled with rich chocolate mousse on a pistachio nut anglaise.**
- **Crostata di Noce – Caramelised walnut & frangipani tart served warm with a cinnamon anglaise & clotted cream.**
- **Chocolate & Hazelnut Torte - Honey caramelised hazelnuts & chocolate, layered with puff pastry & berry coullis.**

GLUTEN FREE

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VEGAN

- **Balsamic Strawberries – Local berries mascerated in sweetened balsamic vinegar & cointreau.**

CAKE & OTHER DESSERT OPTIONS

- **Baked in house cakes**
 - **Rich chocolate torte**
 - **Tiramisu**
 - **Baked ricotta cheese cake**
 - **Chocolate hazelnut torte**
 - **Lemon citrus tart**
 - **Profiterole cake tower – Pastry balls filled with Italian pastry cream & spun with sugar & chocolate coated strawberries.**

\$7.00 per person.

- **Red Hill Cheese Plate – Hand made cheese from certified organic cow milk & free range goat milk.**
 - **“Misty Valley” – Camembert/white mould style (goats)**
 - **“Mountain Goat Blue” – Soft moist blue (goats).
2009 Champion Australian Grand Dairy Awards**
 - **“Sorrento Picnic” – Mild semi-hard (cows)**

***All accompanied with dry figs, berries & crisps.**

\$35.00 per platter, served approx 5 guests.

Pricing

Prices based on per head

All inclusive of GST

-2 course entrée/main	\$44
-2 course main/dessert	\$42
-3 course entrée/main/dessert	\$55
-4 course canapé/entrée/main/dessert	\$60

Beverage Packages

You have the freedom to design your own BAR TAB which gives you the advantage of stretching your beverage budget over the entire event, rather than just 2-3 hrs.

Or choose either the standard or premium packages

Standard Package

_ \$32.90 per person 5 hour duration

- Victoria Bitter**
- Cascade Premium Light**
- James Boag**
- Deakin Estate Sauvignon Blanc**
- Deakin Estate Cabernet Sauvignon**
- Lights View Chardonnay**
- Secret Hill Cabernet Merlot**
- Coca Cola, Fanta, Sprite, Lift**
- Orange/Apple Juices**
- San Pellegrino Mineral Water**

Premium Package

\$42.90 per person 5 hour duration

- Victoria Bitter**
- Cascade Premium Light**
- James Boag Premium Lager**
- Crown Lager**
- Riccadonna**
- Deakin Estate Sauvignon Blanc**
- Deakin Estate Cabernet Sauvignon**
- Lights View Chardonnay**
- Stumpy Gully Merlot**
- Coca Cola, Fanta, Sprite, Lift**
- Orange/Apple Juices**
- San Pellegrino Mineral Water**

Caesars Terms and Conditions

- **Final function attendees must be confirmed within 48 hours prior to function being held. The food & beverage component of the function will be calculated on these finalised numbers. No compensation will be entered into if less than 48 hours notice is given.**
- **Restaurant is fully licensed. Generally, no BYO is allowed for functions. Service charge applies only by prior arrangement with management & strict conditions apply (wine & sparkling wine/champagne only). \$8.00 per bottle service charge. Management reserves the right to refuse service of any alcohol not purchased on premise.**
- **Payment of deposit will be deemed as acceptance of these terms & conditions.**

Split bills & cheques must be arranged prior with management.

Deposits:

Deposit of \$100 required.

Deposit forfeited if less than 7 days notice of cancellation is given.

- Caesars Restaurant is a non-smoking venue. This includes the downstairs dining room & the upstairs function room. Smokers are permitted on the upstairs balcony or outside on front terrace.

- Closure of restaurant & departure of guests from premises is strictly 12am due to liquor license.

- Lunch functions are to be concluded by 4.30pm & the restaurant vacated by 5pm.

- Prices will remain as quoted at the time of your booking where the function date is within 3 months of the booking date. Where the function date is greater than 3 months after the booking date, prices are indicative only & management retains the right to vary the price at any point up to 2 months before the function date. Any variation from the price quoted at the booking date will be communicated in writing/over phone.

- The balance of the cost of food & beverage must be paid on the date of the function.
- Public holidays incur a 10% surcharge on both food & beverage prices.
- All pricing are inclusive of GST.

CUSTOMER DECLARATION

I, _____, acknowledge that I have read and understood this document.

Signed _____

_____/_____/_____.

Function Date:

_____/_____/_____

Deposit \$100 Y/ N/

Please return a copy of this document signed & dated with your deposit to confirm the reservation.

Contact us:

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