



**Thank you for considering Caesars Restaurant for your group booking.**

**We are very experienced in creating birthdays, engagements, 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.**

**Whilst others are larger and require an exclusive, whole of the 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 therefore 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 vegetarians, gluten-free and vegans and have several dishes incorporated in the menus.**

**Our owner/head chef Mario Tavian and Stephanie Condello 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 Stephanie on 9770 0111, fax 9770 2567, visit our website [www.caesars-restaurant.com.au](http://www.caesars-restaurant.com.au) or email us at: [info@caesars-restaurant.com.au](mailto:info@caesars-restaurant.com.au)**

**Thank you for your enquiry.  
We look forward to meeting all your requirements.**

## **Canapes On Arrival**

**Please choose 3 cold & 3 hot from the following:**

### **COLD**

- **Fresh tomato, basil & bocconcini cheese on garlic crostini**
- **Marinated eye fillet on crostini with seeded mustard mayonnaise & pickled gherkins**
- **Smoked salmon on crostini with avocado mousse & tzatziki yoghurt**
- **Cajun chicken, avocado mayonnaise & red capsicum wrapped in fresh spinach crepe**
- **Roasted sweet pumpkin on crispy wafer topped with rocket & hazelnut pesto**
- **Potato & spinach frittata**
- **Olives stuffed with fetta, crumbed & fried with anchovy aioli**

### **HOT**

- **Spinach & fetta filo triangles**
- **Arancini rice balls with peas & cheese lightly fried**
- **Camembert cheese & caramelized leek brioche tartlet**
- **Chickpea flour, turmeric & 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 from on the day:

- *Rotolo di Peperoni* – Rolled roasted red capsicum layered with an eggplant, ricotta cheese & olive tapenade served on a garlic crostini drizzled with fig vincotto.
- *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).
- *Carpaccio di Manzo* – Raw marinated eye fillet sliced paper thin dressed with an anchovy & caper mayonnaise, fresh basil leaves, parmigiano cheese & Sicilian sea salt, drizzled with white truffle olive oil & served with toasted foccacia fingers (GF available).
- *Caesar Salad* – Baby cos dressed with seeded mustard mayonnaise, crispy bacon, garlic croutons, shaved parmigiano, anchovies & a poached egg (GF available).
- *Calamari* – Chickpea flour, turmeric spice & semolina dusted calamari fried golden on a fetta cheese, semidried tomato rocket salad with lime & basil aioli (GF available).
- *Bruschetta Peperoni* – Rocket pesto, roasted red capsicum & bocconcini cheese on toasted ciabatta bread (3 pieces).
- *Gnocchi Spinaci* – Homemade ricotta & spinach dumplings folded in a sweet butternut pumpkin & cream sauce sprinkled with Amaretto crumbs.
- *Risotto di Anatra e Funghi* – Carnaroli rice folded with roasted duck & wild mushrooms topped with shaved parmigiano & drizzled with white truffle olive oil (GF available).

## VEGAN

- *Risotto di Zucca e Spinaci* – Carnaroli rice tossed with roasted sweet pumpkin & baby spinach.

## MAINS

**Choice of 3 mains which guests will choose from on the day:**

- ***Black Angus Sirloin*** – 300g beef grilled to your liking on a roasted garlic potato mash with a porcini mushroom beef jus topped with tempura onion rings (GF available).
- ***Pollo Involtini*** – Chicken breast filled with a baby spinach & macadamia nut chicken farce baked on a zucchini & potato rosti with a sweet creamed corn sauce (GF available).
- ***Atlantic Salmon*** – Marinated fillet grilled medium on spinach risotto with a semidried tomato & basil coullis (GF available).
- ***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 (GF available).
- ***Maiale con Prugna*** – ‘Bangalow’ sweet pork fillet crusted with prunes & shallots grilled on pickled red cabbage served with a Cumberland sauce (orange, red current, ginger & port) & of course crushed pork crackle (GF available)
- ***Bucatini al Puttanesca*** – Thick hollow spaghetti with Ligurian black olives, anchovies, capers, oregano, chilli, garlic & fresh tomatoes topped with a slice of baked ricotta.
- ***Spaghettoni Frutti di Mare*** – Assorted trawler, fresh seafood including prawns, scallops, mussels & baby clams in garlic olive oil with a hint of chilli.

## VEGAN

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

## **SIDES (optional extras)**

*Potatoes with garlic & rosemary*    **\$4.90**

*Chips*            **\$4.90**

*Creamed potato mash*    **\$4.90**

*Baby spinach with black Sicilian Sea salt & lemon*    **\$5.90**

*Roasted pumpkin with Pistachio & honey*            **\$5.90**

*Sauteed mushrooms with garlic butter*    **\$5.90**

*Seasonal vegetables*    **\$5.90**

*Garden salad* – Mixed leaves, tomatoes, cucumbers, black olives & herb dressing    **\$7.90**

*Rocket Salad* – Rocket leaves with balsamic vinegar, extra virgin olive oil & parmigiano            **\$7.90**

*Radicchio Salad* – Radicchio leaves, orange segments & olives with balsamic vinegar & extra virgin olive oil    **\$8.90**

*Caprese Salad* – Vine riped tomatoes, bocconcini cheese & basil leaves drizzled with extra virgin olive oil & Sicilian sea salt.    **\$10.90**

## **DESSERTS**

Choice of 3 desserts which guests will choose from on the day

- *Tiramisu* – Traditional Italian trifle layered with mascarpone cheese, coffee & marsala on vanilla anglaise.
- *Semifreddo con Torrone*– Chilled nougat & pistachio nut cream served on a rich Belgium dark chocolate fudge & topped with a spun sugar ball (GF available).
- *Panna Cotta* – Sheep yoghurt & orange scented cream accompanied with raspberry vincotto jelly, passionfruit & blood orange glaze topped with Persian vanilla fairy floss (GF available).
- *Coppa di Sorbetto* – Lemon, raspberry & green apple sorbet drizzled with Lemoncello liqueur & topped with homemade biscotti (GF available).
- *Torre di Meringa* – Tower of Italian meringues layered with a sweet licorice mascarpone cream & wild raspberry coullis (GF available).
- *Liqueur Affogato* – Perfect way to end your meal- espresso coffee shot & liqueur poured over vanilla bean icecream (GF available).

## **VEGAN**

- *Coppa di Sorbetto* – Lemon, raspberry & green apple sorbet drizzled with Lemoncello liqueur.

# **CAKE & OTHER DESSERT OPTIONS**

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

**\$7.00 per person/ \$8.00 per person for Profiterole cake**

- **Red Hill Cheese Plate – Hand made cheese from certified organic cow milk & free range goat milk.**

- **“Mountain Goat Blue” – soft moist blue (goats milk)  
2009 Champion Australian Grand Dairy Awards**
  - **“Sorrento Picnic” – mild semi-hard (cows milk)**
  - **“Cheviot” – piquant & mature (goats milk)**
- All accompanied with dry figs, berries & crisps**

**\$35.00 per platter serves approximately 5 guests**

## **PRICING**

**Prices based on per head**

**All inclusive of GST**

- **2 course entrée/main \$46**
- **2 course main/dessert \$46**
- **2 course canapés/main \$46**
- **3 course entrée/main/dessert \$58**
- **3 course canapés/main/dessert \$58**
- **4 course canapés/entrée/main/dessert \$68**

# **BEVERAGE PACKAGES**

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

**Or you can choose either the standard or premium packages.**

## **Standard Package**

**\$34.90 per person 5 hour duration**

- **Victoria Vitter**
- **Cascade Premium Light**
- **James Boags**
- **Cape Vine Semillon Sauvignon Blanc**
- **Cape Vine Cabernet Shiraz**
- **Russel 'Augusta' Chardonnay**
- **Secret Hill Cabernet Merlot**
- **Soft drinks**
- **Orange/Apple Juice**

## **Premium Package**

**\$44.90 per person 5 hour duration**

- **Victoria Bitter**
- **Cascade Premium Light**
- **Crown Lager**
- **Riccadonna**
- **Cape Vine Semillon Sauvignon Blanc**
- **Cape Vine Cabernet Shiraz**
- **Russel 'Augusta' Chardonnay**
- **Oscar's Shiraz**
- **Soft drinks**
- **Orange/Apple/Pineapple/Tomato Juices**
- **San Pallegriano Sparkling 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 premises.**
- **Deposit of \$100 is required. For parties/function of over 28 people, a larger deposit is required. Deposit if forfeited is less than 7 days notice of cancellation is given.**
- **Payment of deposit will be deemed as acceptance of these terms & conditions.**
- **We do not split bills & cheques must be arranged prior with management.**
- **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.**
- **Lunch functions are to be concluded by 4.30pm & the restaurant vacated by 5pm.**
- **Closure of restaurant & departure of guest from premises is strictly 1am. Service of alcohol concludes at 12am due to liquor license.**
- **Live entertainment including dj's must be approved by management prior to function due to levels of noise in the residential area.**
- **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 before the function date. Any variation from the price quoted at the booking date will be communicated over phone.**
- **The balance of the cost of food & beverage must be paid on the date of the function.**

# **CUSTOMER DECLARATION**

I, \_\_\_\_\_, acknowledge that  
I have read & understood this document.

Signed \_\_\_\_\_

\_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

**Function Date:**

\_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

Deposit \$ \_\_\_\_\_ Y N

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

**Contact us:**

**For further information please call Stephanie on 9770 0111  
or visit our website [www.caesars-restaurant.com.au](http://www.caesars-restaurant.com.au)  
or email us on [info@caesars-restaurant.com.au](mailto:info@caesars-restaurant.com.au)**

**Thank-you for your enquiry.**

**We look forward to meeting all your requirements.**