



Thank you for considering Caesars Restaurant for your special wedding day.

We are very experienced in creating a memorable event which require an individual touch rather than a common package. Some weddings are small, intimate affairs which don't require the full restaurant. A private function room is available upstairs which can seat up to 30 guests or a standing function for 70 guests incorporating the outside terrace.

While others are larger and require an exclusive, whole of the restaurant booking up to 70 guests seated or standing 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, Vegans and can incorporate several dishes within the menus.

Beverage packages are also available.

Our owner/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 or our web site www.caesars-restaurant.com.au or email info@caesars-restaurant.com.au

Thank you for your inquiry

We look forward to meeting all your requirements

Caesars Restaurant
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Canapes On Arrival

Please choose 5 cold and 5 hot from the following

COLD

- Fresh tomato, basil and 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 and hazelnut pesto.
- In house dips with grilled ciabatta bread.
- Char grilled asparagus wrapped in prosciutto.
- Potato and spinach frittata.
- Freshly shucked oysters topped with fresh mango, Spanish onion and dill salsa.

HOT

- Spinach and fetta filo triangles.
- Arancini~rice balls with peas and cheese lightly fried.
- Camembert cheese and caramelized leek brioche tartlet.
- Semolina dusted calamari.
- Thai chicken skewers with sweet chilli dipping sauce.
- Prawn cutlets wrapped in bacon.
- Char-grilled eggplant, zucchini, capsicum and 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

- **Cream of wild Porcini mushroom and leek soup topped with garlic crostini.**
- **Spinach Crepe – Savoury spinach crepe filled with wild mushroom and ricotta cheese on roasted tomato and capsicum coullis.**
- **Carpaccio Di Manzo – Raw marinated eye fillet, sliced paper thin, dressed with an anchovy and caper mayonnaise, fresh basil leaves, parmigiano cheese and Sicilian sea salt, drizzled with black truffle olive oil.**
- **Antipasto – A selection of Italian delicacies incorporating grilled prawns, lightly fried calamari, chicken skewers, pea & mozzarella rice balls, cured meats, char-grilled vegetables and toasted ciabatta bread (vegetarian available).**
- **Caesar Salad – Baby cos dressed with seeded mustard mayonnaise, crispy bacon, garlic croutons, shaved parmesan, anchovies and a poached egg.**
- **Calamari – calamari dusted with semolina, fried golden atop rocket leaves with a lime and basil aioli.**
- **Bruschetta Pepperoni – Pesto, roasted red capsicum and bocconcini cheese on toasted ciabatta bread (4).**
- **Gnocchi Porcini – Home made potato and wild porcini mushroom dumplings folded in a smoked gorgonzola cheese cream sauce.**
- **Freshly shucked oysters topped with fresh mango, Spanish onion and dill salsa (6).**

OPTIONS:

Gluten-Free

- **Chicken Caesar Salad - baby cos dressed with seeded mustard mayonnaise, crispy bacon, shaved parmesan, anchovies, poached egg and slices of chicken.**

Vegan

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

Main Course

Choice of 3 mains which guests will choose on the night

- **Black Angus Sirloin – 300gm beef grilled with Mediterranean potato frittata, panfried vegetables and wild Porcini mushroom sauce.**
- **Black Angus Scotch Fillet – 300gm beef fillet grilled on parmesan and olive oil potato mash, panfried vegetables with seeded mustard sauce.**
- **Atlantic Salmon – marinated fillet medium grilled on spinach risotto with semidried tomato and basil coullis.**
- **Pollo Ripieni- Chicken breast filled with wild rice, spinach and roasted capsicum pesto dusted with Sumac spices baked on pomegranate jus.**
- **Pork Confit – Roasted cinnamon dusted pork belly, scallop and caramelized onion tart with orange and star anise glaze.**
- **Chicken Parmigiana - crumbed breast of chicken baked with mozzarella cheese and tomato served with chips.**
- **Gamberi Al Toscana – Qld prawn cutlets panfried with herbs, fresh roma tomato, Spanish onion, olives and white wine served with savoury rice**
- **Vitello Saltimbocca – Milk fed veal pan-fried, layered with black olive tapenade, prosciutto crudo and provolone cheese in white wine veal jus on roasted garlic potato mash and vegetables.**
- **Chicken Parmigiana – crumbed breast of chicken baked with mozzarella cheese and tomato served with garden greens and fat chips.**

OPTIONS:

Gluten-Free

- **Pollo Ripieni- Chicken breast filled with wild rice, spinach and roasted capsicum pesto dusted with Sumac spices baked on pomegranate jus.**

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 and marsala.**
 - **Semifreddo Torrone - chilled nougat and almond cream, rich chocolate fudge, topped with cold Amaretto zabaglione**
 - **Panna Cotta – Sheep yoghurt and orange scented cream accompanied with grappa infused cherries and vanilla fairy floss.**
 - **Crispelle Al Cioccolato – Chocolate and coconut crepe filled with caramelised banana and marscapone cream served warm with a brandy orange sauce, vanilla bean ice-cream and toasted banana bread.**
 - **Trio Of Sorbet – lemon, raspberry and green apple drizzled with Lemoncello liquor and topped with homemade biscotti.**
 - **Cornetto Con Cioccolata – house baked waffle cone filled with rich chocolate mousse on pistachio nut anglaise.**
 - **Budino di Fragole D’Estate – summer pudding layered with strawberries in Rosso Antico jelly, panetone and served with blood orange sorbet.**
 - **Chocolate and Hazelnut Torte – honey caramelised hazelnuts and chocolate, layered with puff pastry and berry coullis.**
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Dessert Options

-Profiterole Cake Tower

Pastry balls filled with Italian pastry cream and spun with sugar and chocolate coated strawberries.

-\$6.00 per person (3 balls each)

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

“Misty Valley” – Camembert/white mould style (goats milk),

“Mountain Goat Blue” – soft moist blue (goats milk) 2009

Champion Australian Grand Dairy Awards,

“Sorrento Picnic” – mild semi-hard (cows milk). All accompanied with dry figs, berries and crisps.

\$35.00 per platter serves approx 5 guests.

Pricing:

-\$85 per head inclusive of GST

-Finger Food only -choose 10 items

-\$35 per head inclusive of GST

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

Bar Tab

- Victoria Bitter	\$5.90
- Pure Blonde	\$6.50
- Carlton Draught	\$6.50
- Cascade Premium Light	\$5.50
- James Boag Premium Lager	\$6.50
- Crown Lager	\$6.90
- Corona	\$7.50
- Jim Beam	\$7.00
- Bundaberg Rum	\$7.00
- Southern Comfort	\$7.00
- Johnnie Walker Red	\$7.00
- Absolut Vodka	\$7.00
- Coca Cola, Fanta, Sprite	\$3.90
- Orange & Apple juices	\$3.50
- San Pellegrino Mineral Water	\$6.00

****Jugs of soft drink/Juice available on request at \$12.00 per jug****

All wines are by the bottle

- Riccadonna	\$28.00
- Deakin Estate Sauvignon Blanc	\$19.90
- Deakin Estate Cabernet Sauvignon	\$19.90
- Peak Sauvignon Blanc	\$26.90
- Stumpy Gully Pinot Grigio	\$28.90
- Katnook Founders Block Merlot	\$29.90
- Secret Hill Cabernet Merlot	\$31.90

Standard Package

_\$32.90 per person 5 hour duration

- Victoria Bitter
- Cascade Premium Light
- James Boags
- 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

Prices on consumption

Spirits- \$7.00

Jim Beam, Bundaberg Rum, Southern Comfort, Johnnie Walker Red, Absolut Vodka, Ouzo.

Caesars Terms and Conditions

**- Final function attendees must be confirmed within 48 hours prior to function being held. The food and 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. Management reserves the right to refuse service of any alcohol not purchased on premises.

- Restaurant is a non-smoking venue. This includes the main dining room, function room and upstairs balcony. Smokers are permitted outside the main entrance.

- Payment of deposit will be deemed as acceptance of these terms and conditions.

*******We do not accept cheques at all unless prior arrangements are made with management.*******

Deposits:

Deposit of \$500 required.

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

-Closure of restaurant & departure of guests from premises is strictly 1am due to liquor license

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

-Prices will remain as quoted at the time of your booking here the function date is within 8 months of the booking date. Where the function date is greater than 8 months after the booking date prices are indicative only and 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.

-The balance of the cost of food & beverages must be paid on the date of the function.

-Public holidays incur a 10% surcharge on both food and beverage prices.

-All pricing are inclusive of GST.

CUSTOMER DECLARATION

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

Signed _____

_____/_____/_____.

Function Date:

_____/_____/_____

Deposit \$500 Y/ N/

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