

Group Set Menu Booking Form (10<80 persons) 2019

Attention: The Pavilion Manager	From:
Email: info@northbeachpavilion.com.au	Fax No: +61 02 4225 2555

Please email, fax or return in person

Buongiorno!

Thank you for your interest in Northbeach Pavilion Pizza Restaurant, Café & Bar. We are delighted to have the opportunity to be your hosts.

Northbeach Pavilion Pizza Restaurant, Bar & Kiosk is located in the iconic and heritage listed 1930's North Beach Bathers Pavilion on beautiful North Wollongong Beach. We are a popular choice for that special celebratory event or corporate meeting or event.

Our set menus apply for groups from 10 people and above. The menus are designed for sharing and forms part of the social spirit of communal dining as experienced on the seaside and country villages in Italy. We can also arrange a bespoke set menu if desired.

If you have your heart set on the a la carte menu we can arrange this for group numbers up to 20 people at a required minimum spend as per the Group Booking Form.

For our group bookings there are two areas that can host your event;

The Restaurant

Our restaurant is a warm and inviting setting filled with the wonderful tunes of Jazz and Bossa Nova music. The space is versatile and can accommodate both dinner and cocktail events.

Capacity: 130 cocktail | 70 seated

Reservations: Available for exclusive hire*

*Venue hire charges apply according to day of week and time of year

The Courtyard

Dining under the stars, our courtyard is a lovely private space for any group event. Fabulous Jazz and Bossa Nova music fill the background. Available for exclusive or shared use for both dinner and cocktail events. Note the courtyard does also have a canopy, heaters and blankets for those fresher evenings in winter.

Capacity: 45 cocktail | 35 seated

Reservations: Available for exclusive hire*

*Venue hire charges apply according to day of week and time of year

Please feel free to contact us at any time for any queries.

We look forward to being your hosts.

The Team @ Northbeach Pavilion

Reservation Details

Name of Booking:	Number of People:
Contact person on the day:	Adults: Children:
Date of Booking:	Prams: Highchairs: NB. To avoid congestion bassinets are welcomed in lieu of prams.
Day of Booking:	Phone Number:
Time of Booking:	Email:

Menu Choice (Please tick choice)

- \$40 Antipasti, Pasta & Pizza
- \$48 Antipasti, Pizza & Salad
- \$58 Antipasti, Pasta, Pizza & Salad
- \$78 Antipasti, Pasta, Grill, Sides & Cheese

Special Dietary Requirements / Requests (we try our best to accommodate our customer requests but cannot guarantee)

NB. 12% surcharge on public holidays | No changes to the dishes - you are welcome to order extras on the side | Whilst we take every care, our kitchen may have traces of gluten, nuts & rennets | No split bills | \$2pp cake charge | (V) Vegetarian (GF) Gluten Free

Beverage Packages (please tick choice –Cash Bar, Bar Tab, Set Beverage Package or Beverage Consumption. 20 person minimum for Set Package)

Mon to Thursday	Fri to Sunday
<input type="checkbox"/> Cash Bar <input type="checkbox"/> Bar Tab (Amount \$ _____)	<input type="checkbox"/> Cash Bar <input type="checkbox"/> Bar Tab (Amount \$ _____)
<input type="checkbox"/> 2 Hour Std \$37pp / Elite \$45pp <input type="checkbox"/> 3 Hour Std \$39pp / Elite \$47pp <input type="checkbox"/> 4 Hour Std \$42pp / Elite \$50pp <input type="checkbox"/> Basic spirits add \$10pp	<input type="checkbox"/> 2 Hour Std \$42pp / Elite \$50pp <input type="checkbox"/> 3 Hour Std \$44pp / Elite \$52pp <input type="checkbox"/> 4 Hour Std \$47pp / Elite \$55pp <input type="checkbox"/> Basic spirits add \$10pp
<i>(Russian Standard Vodka, Gordon's London Gin, Bacardi Rum, Johnny Walker Red, Jim Beam Bourbon)</i>	<i>(Russian Standard Vodka, Gordon's London Gin, Bacardi Rum, Johnny Walker Red, Jim Beam Bourbon)</i>
Standard	Elite Beverage Package
<ul style="list-style-type: none"> • Astoria Prosecco Doc Veneto, Italy • 2016 Fat Sparrow Chardonnay - Strathbogie, VIC • 2014 House FE Red Shiraz, Margaret River WA • Coopers Premium Light <i>light lager</i>, Australia • Yenda Pale Ale (Tap) NSW, Australia • Soft Drinks • Bottled Juices • Mineral Water • Standard Tea & Coffee 	<ul style="list-style-type: none"> • NV Astoria Prosecco Doc Veneto, Italy • 2016 Good Catholic Girl Teresa Riesling, Clare Valley, SA • 2016 Grillo Parlante , Trapani, Sicily • 2016 Messapi Negroamaro Igt, Puglia • 2017 Principe Pallavicini Rubillo Cesane, Lazio • 2017 Woodvale Soul Garden GSM, Clare Valley, SA • Coopers Premium Light <i>light lager</i>, Australia • Yenda Pale Ale (Tap) NSW, Australia • Blue Moon (Tap) white wheat bear, USA • Peroni premium lager, Italy • Soft Drinks, Bottled Juices, Mineral Water • Tea & Coffee

Selection on consumption (Please select and advise 7 days in advance to ensure availability)

Sparkling:
Red:
White:
Beer/Cider:
Mineral Water / Soft Drink:
Moscato / Dessert Wine / Other:

Menu Choice (Please tick choices)

\$40 Antipasti Pasta & Pizza

Antipasti Condivisi | Entrée Shared Platters

Pizza rosemary w/oregano & thyme & mozzarella

Green Sicilian Olives Pan warmed w/ chilli, garlic & rosemary & woodfired bread (V)

Lightly Fried Calamari - In semolina flour & aioli

Pasta & Pizza Condivisi | Pizza/Pasta Shared Platters... (Choose 1 pasta dish & 2 pizza topping)

Fettuccine w/ Beef Ragù | Chunky beef slowed cooked in a tomato & red wine sauce w/thyme

Penne Parma | Crispy prosciutto, cheery tomatoes, gallio in a white wine & parmesan sauce

Penne Sorrentina | San Marzano tomato sauce, mozzarella (V)

\$48 Option 2 - Antipasti, Pizza & Salad

Antipasti Condivisi | Entrée Shared Platters

Anitpastro Board | Prosciutto di Parma, mild cacciatore salame, Wagyu bresaola, Provolone cheese, sicilian olives, pane Carasau

Tomato Bruschetta | garlic, oregano, basil (V, GF)

Lightly Fried Calamari - In semolina flour & aioli

Pizza Condivisi | Pizza Shared Platters... (Choose 4 pizza toppings from our pizza menu)

Tick choices from our Pizza Menu on the last page

All pizze are served w/ Coleslaw Salad

\$58 Antipasti, Pasta, Pizza & Salad

Antipasti Condivisi | Entrée Shared Platters

Tomato Bruschetta | garlic, oregano, basil (V, GF)

Sicilian Olives Pan warmed w/ chilli, garlic & rosemary & woodfired bread (V)

Anitpastro Board | Prosciutto di Parma, mild cacciatore salame, Wagyu bresaola, Provolone cheese, sicilian olives, pane Carasau

Pasta & Pizza Condivisi | Pizza & Pasta Platters... (Choose 2 pasta dish & 4 pizza toppings)

Fettuccine w/ Beef Ragù | Chunky beef slowed cooked in a tomato & red wine sauce w/thyme

Penne Parma | Crispy prosciutto, cheery tomatoes, gallio in a white wine & parmesan sauce

Penne Sorrentina | San Marzano tomato sauce, mozzarella (V)

Spaghetti Carbonara | Guanciale, black peper, parmesan & eggs

Calamarata allo Scoglio | calamari, prawns, mussels & san marzano tomatoes tossed in white wine, garlic & chilli sauce +\$8pp

Served w/ Coleslaw Salad

\$78 Antipasti, Pasta, Grill, Sides & Cheese

Antipasti Condivisi | Entrée Shared Platters

Pizza Margherita | San Marzano tomato, Fior di Latte mozzarella, parmesan, basil, EVOO(V)

Anitpastro Board | Prosciutto di Parma, mild cacciatore salame, Wagyu bresaola, Provolone

cheese, sicilian olives, pane Carasau

Paranza Seafood Platter | lightly semolina fried mixed seafood platter of calamari, king prawns & John Dory w/ mayo

Pasta Condivisi | Pasta Shared Platters.. (Choose 1 pasta)

- Fettuccine w/ Beef Ragù** | Chunky beef slowed cooked in a tomato & red wine sauce w/thyme
- Penne Parma** | Crispy prosciutto, cheery tomatoes, gallio in a white wine & parmesan sauce
- Penne Sorrentina** | San Marzano tomato sauce, mozzarella (V)
- Spaghetti Carbonara** | Guanciale, black peper, parmesan & eggs
- Calamarata allo Scoglio** | calamari, prawns, mussels & san marzano tomatoes tossed in white wine, garlic & chilli sauce +\$8pp

Secondi Condivisi | Grill Shared Platters... (Choose 2 grills)

- John Dory Fish + Chips** | grilled semolina dusted John Dory w/ Coleslaw salad
- Ox & Polenta** | Tender Ox cheek gently braised in red wine w/ fried polenta
- Grilled Lamb Cutlets** | w/ spicy silverbeet, lemon & garlic dressing (GF)

All main served w/ Coleslaw Salad & chips w/ melted Paremсан & Truffle oil

Mixed Cheese Platter...

3 cheeses served w/ honey, hazelnuts, pane carasau

- . **Parmigiano** - is an Italian hard, granular cheese.
- . **Provolone** - an Italian aged pasta filata (stretched-curd) cheese
- . **Buffalo Mozzarella** - a soft creamy cheese made with the milk of the Italian wattle buffalo

Menu Pizza Choice (Please tick choices)

- Pavilion** | Fior di latte mozzarella, butternut pumpkin, spinach, pine nuts, rocket & ricotta (V)
- Norcina** | Fior di latte mozzarella, ham, mushrooms, shaved parmesan, truffle oil
- IL Vito** | Fior di latte mozzarella, truss tomatoes, pecorino, four leaf salad, pink salt (V)
- La Duchessa** | w/ Potato, Fior di latte Mozzarella, truffle oil (V)
- La Mela Sana** | fior di latte mozzarella, fried eggplant, spicy sausage, basil, grated parmesan
- Pancia Di Maiale** | Roasted pork belly, pancetta, fior di latte mozzarella, basil pesto
- Gambero Rosso** | San Marzano tomato, Fior di latte Mozzarella, king prawns, chilli & parsley
- Pizza Margherita** | San Marzano tomato, Fior di Latte mozzarella, parmesan, olive oil & basil (V)
- Pizza Quattro Stagioni Mista** | San Marzano tomato, Fior di latte mozzarella, ham, mushroom, olives & artichokes
- Pizza Ortolina** | San Marzano tomato, fried eggplant, potatoes, red capsicum, olives, basil & oregano (V)

- **Pizza Pizzicosa** | San Marzano tomato, Fior di latte mozzarella, red capsicum, green chilli, mild salami & ndujia pok salami (ndujia – spicy, spreadable pork salami)
- **Pizza al Crudo** | Fior di latte mozzarella, rocket, Parma ham, shaved parmesan

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