



Davilion
NORTH BEACH

GROUP DINING
MENU

group dining menu

LUNCH & DINNER

AVAILABLE FOR GROUP OF 8+ GUESTS

Our delicious set menu is served to share amongst family and friends. Groups of 8+ guests are required to order the group dining menu.

To secure your group reservation, please complete our group booking form below and return to info@northbeachpavilion.com.au

\$55 Pizza & Pasta Group Dining Menu

served on arrival

ANTIPASTO PLATES

shaved cured meats, whipped ricotta, calamari fritti, aioli, semi dried tomato almond pesto, roasted capsicum, olives and toasted breads

followed by

PIZZA & PASTA

your selection of two pizza and two pasta varieties to be served alternatively down the centre of the table

Woodfire Pizza Menu

WHITE BASE

- PROSCIUTTO | shaved prosciutto | wild roquette | ricotta and confit garlic | pecorino | mushroom | balsamic | mozzarella
- POTATO & ROSEMARY | mushroom | potato | rosemary | roasted onion | pecorino | wild rocket | ricotta and confit garlic | mozzarella V VEA

RED BASE

- PAVILION PRAWN | confit garlic and chilli | prawns | marinated olives | pomodoro sauce | basil | mozzar oli
- DIAVOLA | chilli fennel salami | jalapenōs | confit chilli | pomodoro sauce | mozzarella | chilli flakes
- MEATLOVERS | smoked ham | salami | pancetta | bacon | mozzarella | pomodoro sauce
- MARGHERITA | mozzarella | pomodoro sauce | basil V VEA
- CAPRICCIOSA | mozzarella | smoked ham | olives | mushrooms | artichoke | pomodoro sauce
- BBQ CHICKEN & BACON | mozzarella | pomodoro sauce | cherry tomatoes | bacon | chicken | BBQ sauce
- TROPICAL | mozzarella | shaved ham | pineapple | jalapenos | cherry tomato | pomodoro sauce
- OCTOPUS PIZZA | mozzarella | confit garlic | roasted capsicum | fetta | chilli oil | fennel | pomodoro sauce

Pasta Menu

- SPICED PORK BOLOGNESE ORECCHIETTE | confit chilli | fennel | pecorino
- SUNDRIED TOMATO ALMOND PESTO TAGLIATELLE | cherry tomatoes | basil | crumbled feta V VEA
- CHILLI PRAWN TAGLIATELLE | garlic and chilli prawns | cherry tomatoes | basil | pomodoro sauce | pecorino
- PORK BELLY TAGLIATELLE | garlic cream | baby spinach | cherry tomato | parsley | crispy garlic | parmesan
- CHICKEN & BACON ORECCHIETTE | garlic cream sauce | cherry tomatoes | fresh herbs | almond crumb
- MUSHROOM RISOTTO | crispy garlic | whipped ricotta | parmesan V

Please advise of dietary requirements (guest name and dietary need) in advance of your booking

Menu is subject to change

 Pavilion
NORTH BEACH

Booking Terms and Conditions

Please read our booking terms and conditions before completing the booking form

1. All groups bookings are tentative until confirmed by the venue. Please complete the booking form and return via email to info@northbeachpavilion.com.au
2. Group bookings are allocated a strict 2.5 hour seating time. Should you require additional time, please speak with our events team - info@northbeachpavilion.com.au

Final numbers and menus

1. Menu selections and dietary requirements must be advised no later than seven (7) days prior to the booking date
2. Final guest numbers are due no later than seven (7) days prior to the booking date. Last minute reduction in numbers, may still be charged as catering has already been allocated.

Cancellation

1. Cancellation within 48 hours of the booking or 'no show' bookings will forfeit any deposits paid and will incur a seat charge of **\$25 per person**
2. Cancellation prior to 48 hours of the booking must be made by the individual listed on the booking form and in writing via email -info@northbeachpavilion.com.au

Cleaning Charge / Damages Fee

1. A cleaning charge / damage fee may be applicable for any additional cleaning that is required following your group booking or any damage to the venue
2. The client is responsible for the behaviour of their guests. Any damage / additional cleaning reported will be assessed and payable by the client via the card listed on file
3. North Beach Pavilion will not be responsible for any of the clients items which may be damaged or lost while on premise

Room Hire

1. Private room hire is unavailable for group dining bookings. Tables will be allocated within the restaurant space
2. For private events, please enquire with our events team further - info@northbeachpavilion.com.au - hire fees and minimum spends will apply

Decorations

1. Please advise the venue of any decorations
2. No confetti, streamers, silly string, crayons, paint or glue are permitted
3. Space is limited within the restaurant. Plinths and photo backdrops may not be permitted. Please speak with our events team before organising

Payments

1. Payment can be made prior to the booking via invoice (due 7 days prior to the booking date), or, in full via cash/card at the end of the booking
2. Group bookings of 15+ will be invoiced for catering prior to the date
3. Split payments are unavailable
4. Processing fees apply to all card transactions
5. 10% service charges apply to weekends - Saturday and Sunday
6. 15% surcharge applies on public holidays

Under 18s Group Dining

1. Under 18s group bookings are accepted at certain times over the weekend - from 3pm - 5pm.
2. Under 18s group bookings must be supervised by an adult
3. A strict 2 hour seating is available
4. Please speak with our events team further if you are planning a children's party - info@northbeachpavilion.com

For all special events - please contact our events team directly: info@northbeachpavilion.com



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BOOKING FORM

Booking Form

Name (Individual and/or company) _____

Contact Details (ph and email) _____

Date of Booking _____

Time of Booking (to be confirmed by venue) _____

Event Type _____

Number of guests | adults: _____ children: _____

Dessert Course | yes. no.

Beverages | bar tab. guest to purchase individually.

Finalised menu selections and dietary requirements are due two weeks prior to the booking date.

Credit Card Details and Authorisation

Please provide card details to secure your booking. Card details will be held on file / \$100 deposit required

I have read and understand the booking terms and conditions

Card Number _____

Expiry Date _____ CVV _____

Name _____

Signature _____

We look forward to having you celebrate with us!



Pavilion
NORTH BEACH