

CELEBRATE NYE 2018

NORTHBEACH PAVILLION



Northbeach Pavilion

CONTACT US

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LUCKY DOOR PRIZES

CALLED THROUGHOUT THE NIGHT

GRAND PRIZE: WIN A NIGHT'S HOTEL ACCOMMODATION

EVENING RUNS FROM 7PM to 12AM

ADULTS | \$150pp

CHILDREN <16 | \$100pp

CHILDREN <12 | \$80pp

Beachfront promenade view of 9:30pm fireworks

Selection of latest Bossa Nova and Jazz background music

Booking Form

Booking Name

Total no. of Guests

Arrival Time (tick)

Adults \$150

7 pm

Children < 16 \$100 pp

7:30 pm

Children < 12 \$80 pp

8 pm

High Chair (Y/N).....

Phone

Mobile

Email

Please note that due to congestion there will not be room for prams, bassinets are preferred.

Credit Card Details



VISA M/C AMEX* EFT** CASH

Credit Card No

Credit Card Expiry Date

Cardholder Name

Cardholder Signature

I, hereby agree that this completed and signed form serves as authorisation for Amalgamo Pty Ltd trading as Northbeach Pavilion to debit the credit card number listed, or charge as outlined above.

*1.3 % surcharge

** EFT prepayments

Bank CBA

BSB: 062 169

ACC: 1039 3547

Name: Amalgamo Pty Ltd EFT Code #.....

EFT payment code to be provided to be listed in space provided.

BOOKING TERMS AND CONDITIONS

No bookings are confirmed unless this document is returned completed and full prepayment is received by Friday 27th December 2018. Cancellations made after 27th December 2018 will incur a 10% cancellation fee. Responsible ser-

On Arrival

Amuse Bouche

Alternate drop

Regina Caprese Salad w/ Heirloom tomatoes, pear, mozzarella & basil oil (V, GF)

John Dory Fish Croquette w/ rocket pesto

Antipasto Pizza

Choose one

Pizza Anatra w/ Duck, truffle oil, potato, mozzarella

Pizza Caprese w/ tomatoes, Bufala mozzarella, basil & rocket (V)

Pizza Cipolla w/ San Marzano tomato, mozzarella, caramelised onion & porcini mushrooms (V)

Pizza Capocollo w/ capocollo (pork), Parma ham, salami & mozzarella

Secondo

Choose one

Ravioli filled w/ Porcini mushrooms, Pecorino cheese sauce (V)

Penne Scampi w/ cherry tomato, white wine, garlic & bisque sauce (GF)

Grilled Salmon w/ asparagus & bernaise sauce (GF)

Lamb Cutlet w/ eggplant & Kipler potatoes (GF)

Dolce

Alternate drop

Chocolate mousse w/ strawberries

Pandoro cake w/ pistachio cream

Beverage

Prosecco, Chardonnay, Savignon Blanc Shiraz, Cabernet Savignon, Yenda Pale Ale, Blue Moon, Coopers Premium

Light, Soft drinks / mineral water, Tea & Coffee

HAPPY NEW YEAR! AUGURI!