

CONTESSA DINNER PACKAGE

All Dinner Packages Include....

Function Coordinator to assist with your every detail
Exclusive use of the venue for your function
Ample off- street parking
Large portico area with picturesque fountain
White linen table cloths & napkins
Guest list easel
Microphone and lectern for speeches
Outstanding cuisine prepared on site by our first class chef
Individual table candelabra
Individually printed table menus
A fine Australian wine selection
Modern amenities including ducted heating and air-conditioning
Disabled access and facilities
Catering for all special dietary requirements
Assistance with entertainment needs and decoration requirements.

- *Three (3) course menu consisting of alternating choice of entrée, alternating choice of main courses served with seasonal vegetables and a mixed salad on every table, concluding with alternating dessert.*
- *Freshly brewed coffee, tea, chocolates*
- *Our experienced Function Co-ordinator to assist with every little detail, from the moment you arrive until the time of your departure.*
- *Alcohol can to be purchased at the bar at bar prices through out the night*

Cost per guest \$45.00

(Minimum number of full paying adults 100)

*The above price is inclusive of GST.
\$500.00 Bond is required*

Conditions Apply

*Functions duration (5) hours duration.
Entertainment can also be arranged \$3.00 per person.*

Children's Menu \$30.00 per child (2 years- 12 years of age)

- *Entrée, pasta with a Bolognese sauce*
- *Maincourse, crumbed chicken tenderloins and chips*
- *Dessert, flavoured gelato or ice cream*
- *Soft drink*



Dinner Menu

*Please find enclosed information regarding,
menu suggestions and pricing details
for a Dinner function at Contessa.*

Weddings, Private & Corporate Functions
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ENTRÉE

POTATO AND LEEK

A thick cream soup of potato and leek garnished with fresh parsley.

MINESTRONE

An Italian thick country style vegetable soup served with or without tubetini pasta.

CREAM OF BUTTERNUT PUMPKIN SOUP

A traditional pumpkin soup served with a dollop of fresh cream and a sprinkle of roasted flaked almonds.

TOMATO AND BASIL SOUP

Crushed tomatoes and freshly chopped basil served with a dollop of cream.

TANDOORI CHICKEN SALAD

Tender chicken fillet slices coated in tandoori spices, served on a bed of mixed lettuce and served with a dollop of cucumber & yoghurt dressing.

SMOKED CHICKEN BREAST

Slices of chicken breast served with a cranberry sauce on a bed of mixed lettuce.

CREPES

Delicate homemade crepes served with your choice of chicken and mushroom, spinach and ricotta or seafood mornay, with your choice of sauces

VOL-AU-VENTS

Your choice of rich seafood or creamy chicken encased in a delicate puff pastry shell.

WARM CHICKEN CAESAR SALAD

Grilled chicken breast served on cos lettuce with anchovy fillets, bacon and croutons, shavings of fresh Italian parmesan cheese and garnished with caesar dressing.

TORTELLINI ALFREDO

Veal tortellini served with a mushroom, cream, bacon and napolitana sauce.

RAVIOLI

Beef ravioli parcels served with the chef's bolognese sauce.

MAIN COURSE

SUPREME OF CHICKEN

*Breast of chicken filled with camembert cheese and spinach,
with a smoked ham and green peppercorn sauce.*

CHICKEN AVOCADO

*Pan fried chicken breast filled with avocado, semi-dried tomatoes and cheese,
with a white wine sauce.*

CHICKEN MEDITERRANEAN

*Pan fried chicken breast filled with mushrooms and peppers,

served with a tomato, garlic and bacon sauce.*

CHICKEN SALTINBOCCA

*Breast of chicken marinated in sage, stuffed with cream cheese and crusted with
prosciutto and the chef's special seasoning, served with red wine jus.*

ROAST PORK

Oven baked loin of pork and crackling with wine gravy and apple sauce.

VEAL SCALLOPINI

Traditional medallions of veal with a white wine and mushroom sauce.

SCOTCH FILLET STEAKS

Tender scotch fillet grilled to perfection served with choice of sauce.

FISH DELIGHT

*Nile Perch topped with oriental stuffing and tomato salsa, wrapped in
filo pastry and cooked to perfection.*

*Note: All Main Courses are served with oven roasted vegetables
and accompanied by a garden salad.*

*Choice of sauce for meat dishes –
Red wine and green peppercorn jus,
Mushroom sauce,
Red wine,
Garlic sauce or
Red wine and mushroom sauce.*

DESSERT

CHOCOLATE MOUSSE

Light and creamy mousse made from rich dark chocolate, garnished with fresh fruit and chantilly cream.

LEMON BAKED CHEESECAKE

Zesty lemon cheesecake, served with chantilly cream.

PROFITEROLES AU CHOCOLAT

Pastry puffs filled with patisserie cream smothered in chocolate sauce.

CRÈME CARAMEL

A light textured dessert with a distinctive orange caramel flavour.

CREPES

Homemade crepes filled with your choice of either

- Strawberries with a Cointreau glaze, chantilly cream and ice-cream.*
- or*
- Peaches with a Grand Marnier liquor, chantilly cream and ice-cream.*

TIRAMISU

Traditional Italian Tiramisu with espresso and chocolate shards.

TRIFLE

Trifle – sponge soaked in brandy custard topped with fruit and served with chantilly cream.