

BEL MONDO

2012 Function Packages exclusive book outs

Menu options

set menu

2 courses \$55

3 courses \$65

includes sides

please select one dish from each course

alternate drop

2 courses \$60

3 courses \$75

includes sides

please select two dishes from each course, served as alternate drop

½ hour canapés on arrival

\$15 per person

please select three from the below list to be served

BEL MONDO

entrée

Sauté prawns with spiced carrot puree, asparagus and sauce vierge

Carpaccio of beef with truffled mushroom puree, rocket and parmesan lentil vinaigrette

Trio of pork with roast apple puree, grain mustard dressing, shaved radish salad

Wild mushroom risotto with grana padano, fines herbs and mascarpone

Marinated tomato, with Persian feta, grilled baby artichoke and basil pesto

Citrus and juniper cured ocean trout with cucumber, beetroot and horseradish cream

Pumpkin risotto with shredded confit pork belly and crispy pangratata

Salad of Alaskan king crab with lemon crème fraiche, cucumber, asparagus and capsicum puree

Chicken liver parfait with toasted brioche, golden raisins cooked in brandy and micro herbs

Main

Roast beef tenderloin with braised fondant potato, sauté mushrooms and red wine jus

Crispy skinned fillet of barramundi with vanilla pomme puree, shaved fennel and anise jus

Tasmanian salmon with smoked eggplant, grilled asparagus and sweet corn vinaigrette

Breast of corn-fed chicken with borlotti bean puree, lemon and garlic broccoli, roasting jus

Confit duck leg with herb spaetzle, orange and daikon salad and bergamot jus

Roast pork striploin with crispy crackling, bubble and squeek, sage jus

Hand rolled gnocchi with swiss browns, artichokes, baby spinach and gorgonzola piccante

Linguini with truffled mushrooms, zucchini and shaved regianno

Fillet of snapper with savoy cabbage, dry aged chorizo and bay leaf milk foam

Slow cooked lamb shoulder with pea and mint risotto, caramelised garlic and honey puree

Mains served with steamed green beans & roasted new potatoes with rosemary & sea salt

dessert

Sticky date pudding with poached pear, coffee ice cream and caramel sauce

Warm chocolate fondant with lemon curd puree, vanilla bean ice cream

Lemon meringue tart with coconut and lime sorbet, macadamia biscotti

Strawberry pannacotta with macerated strawberries, shaved pistachios and broken pavlova

Chocolate brulee tart with caramelised banana and chocolate ice cream

Blueberry frangipane cake with crème Chantilly

Passionfruit crème brulee with passionfruit sorbet and white chocolate sponge

1/2 hour Canapé Menu

Semi dried tomato and goats cheese aranchini

Panko crumbed prawns with coconut and lime mayo

Tandoori Chicken skewers with raita

Salt and pepper calamari

Caramelized onion and goats cheese quiche

Grilled asparagus wrapped in prosciutto with saffron mayo

Bangers and mash éclairs

Mini bagels with smoked salmon and chive cream cheese

Sauté scallop with capsicum puree and marinated artichoke

Roast loin of lamb with eggplant and tomato relish

Tomato and roast capsicum bruschetta

honey and soy quail "lolly pops"

Mini meat pies with horseradish ketchup

Vegetable samosa with cucumber and mint yoghurt

Vegetable spring rolls with caramel soy dipping sauce

1/2 Hour Package - *Please select 3 from the above menu*

Cost \$15 per person

Standard Beverage Package

Sparkling

NV Thomas Mitchell Sparkling, Vic

White

2009 Thomas Mitchell Semillon Sauvignon Blanc, Vic

Or

2006/2007 Kangaroo Hills Semillon Chardonnay, SA

Red

2009 Oakland Shiraz (by Grant Burge), SA

Or

2008 Thomas Mitchell Cabernet Merlot, Vic

Beer

Selection of 2 Australian beers

Pure Blonde, James Boags, James Squire Golden Ale, Plus Cascade light

Non-Alcoholic Beverages

Orange juice | Soft drinks | Tea/coffee | Mineral water

Prices

2 hours - \$45 per person

3 hours - \$55 per person

4 hours - \$65 per person

Please use beverages as a guide (selection or vintage may change) | 5% Service fee applies on all group bookings

Function wines on consumption

Sparkling

NV Thomas Mitchell Sparkling, Vic \$44

White

2009 Thomas Mitchell Semillon Sauvignon Blanc, Vic \$47

Or

2009 Fat Tree Chardonnay, SA \$40

Red

2009 Oakland Shiraz (by Grant Burge), SA \$47

Or

2008 Thomas Mitchell Cabernet Merlot, Vic \$44

Please preselect one white and one red wine from the above to be served on consumption or choose from our restaurant wine list

facilities and dining options

dining options:

restaurant seating for up to 160 guests

cocktail parties for up to 300 guests

our facilities include:

room for dj or band and dance floor

catwalk-like stage perfect for speeches & presentations

personalized menus with logo, message, etc.

seating customized with display stands

pre-dinner/ lunch drinks at our bar/ balcony

contact us

Please contact one of our reservations staff to request a booking form or to discuss your event.

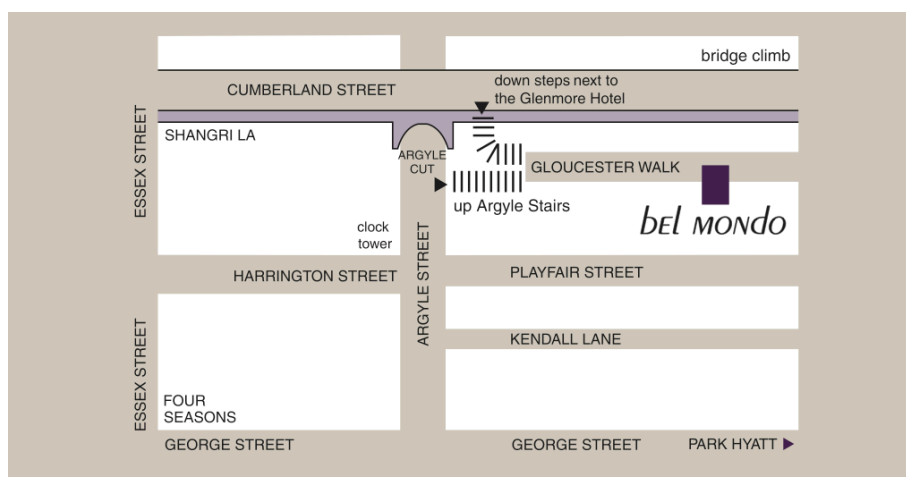
Tel 612 9241 3700

Fax 612 9810 4392

Gloucester Walk, The Rocks NSW 2000

reservations@belmondo.com.au

www.belmondo.com.au



To secure your reservation, please complete the booking form and either scan or email to reservations@belmondo.com.au or fax to 02 612 9810 4392 we will then send you an Invoice for the first 24% Deposit based on the minimum spend for the function date. Minimum spends will apply for exclusive book outs!

Booking name: _____

Company: _____

Day & Date of event: _____

Arrival time: _____

Guest Numbers*: * Final guest numbers to be confirmed 48 hours prior to event _____

Contact Person: _____

Email: _____

Phone: _____

Fax: _____

Payment details:

Payments can be made by cheque, EFT or credit card.

Please note that all credit card payments incur a 3% credit card processing fee.

Important: Credit card details are required for security, regardless in which manner payments are made.

Outstanding payments not received by the due date as per our terms & conditions below, will be processed to your nominated credit card.

Credit card details:

Card No _____

Exp Date _____

Name on Card _____

Signature _____

bel mondo terms & conditions:

An event booking can only be confirmed on receipt of a signed booking form and 25% deposit of the total estimated spend. This is non-refundable.

A further 25% is due 1 month prior to the event.

Final balance is payable 7 days prior to the event. Payments can be made by cheque, credit card or EFT.

Cancellation of a confirmed event must be made in writing. Previously paid monies are non-refundable.

The client is responsible for the conduct of their guests and is to conduct their event in a legal and responsible manner. The client will be charged for any damage that occurs to the restaurant, property or staff.

Restaurant management reserve the right to terminate an event, refuse service and remove guests who are behaving in an irresponsible manner or who are intoxicated. Whilst all care is taken, restaurant management takes no responsibility for any loss or damage to guests belongings or external equipment.

I have read, understand and accept all these conditions.

Signature _____

Date _____

Final Menu & Beverage details, Guest Numbers, Run sheet of the event confirming start and finish time as well as the floor plan and guest numbers must be confirmed two weeks prior

Confirmed Menu Style:

2 courses set menu for \$55 (entrée & main) _____

3 courses set menu for \$65 (entrée, main & dessert)_____

2 courses alternate drop menu for \$60 (entrée & main) _____

3 courses alternate drop menu for \$75 (entrée, main & dessert)_____

- Menu item selection:

Entrée Selection*: 1 _____ 2 _____

Main Course Selection*: 1 _____ 2 _____

Dessert Selection*: 1 _____ 2 _____

Special dietician requirements: _____

Canapes on arrival \$19 per Person _____

1) _____ 2) _____ 3) _____

- Beverage selections: Please select one White Wine and one Red Wine, and two beers

2 hour package \$45 _____

3 hour package \$55 _____

4 hour package \$65 _____

On consumption: _____

Sparkling Wine _____

White Wine _____

Red Wine: _____

Beers: _____

Requests _____

-Timings: please advice start time and finish=sh time as well as any speeches or presentations need to be made during the event (what time and for how long)

-Start time _____

-First course _____

-Main Course _____

-Dessert _____

-Speeches/Presentations _____

-Finish time _____

-Please confirm floor plan with us as well

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