

Function packages
2012

Dear customer,

Following is a copy of our range of set menus. They range from \$30 per head to \$60 per head. If you feel that these selections do not meet your requirements, please feel free to contact us on (02) 9560 7957 as we would be more than happy to work out a menu to meet your needs. Hope to hear from you soon.

Anthony Riggio

On behalf of everyone At Fernando's!

**Please note that all function bookings are require a 20% deposit 4 weeks before your event.*

At Fernando's

Italian Cuisine ph: 9560 7957



Set menu A \$30 per head

Each course is served the traditional Italian way - on the table to share banquet style

Garlic and herb bread served with bruschetta mix

Mixed salads

Platters of Pasta(Choice of three pastas)

- Spaghetti Bolognese
- Fettuccini Boscaiola
- Gnocchi pesto
- Spaghetti meatballs in a napoli sauce
- Vegetarian Spaghetti with mixed vegetables in a Napoli sauce
- Penne Matriciana: Bacon, chilli, Napoli, parsley & chilli
- Penne Chicken: Snow peas, chicken, garlic & white wine in a Napoli sauce
- Penne Salami: Italian salami cooked in Napoli sauce
- Spaghetti Puttanesca: Black olives, anchovies and capers in a Napoli sauce with chili & parsley

Tea & coffee

At Fernando's

Italian Cuisine ph: 9560 7957



Set menu B \$40 per head

Each course is served the traditional Italian way - on the table to share banquet style

Garlic and herb bread served with bruschetta mix

Mixed salads

Entrée:

Platters of Pasta (Choice of three pastas)

- Spaghetti Bolognese
- Fettuccini Boscaiola
- Gnocchi pesto
- Spaghetti meatballs in a napoli sauce
- Vegetarian Spaghetti with mixed vegetables in a Napoli sauce
- Penne Matriciana: Bacon, chilli, Napoli, parsley & chilli
- Penne Chicken: Snow peas, chicken, garlic & white wine in a Napoli sauce
- Penne Salami: Italian salami cooked in Napoli sauce
- Spaghetti Puttanesca: Black olives, anchovies and capers in a Napoli sauce with chili & parsley

Main: Alternate serve

- Veal Fungi
- Chicken Parmigiana

Dessert:

A selection of Italian biscotti served on platters

Tea & Coffee



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Set menu C \$50 per head

Starters and entrees to share from the middle of the table

Garlic and herb bread served with bruschetta mix

Mixed salads

Antipasto plates

Entrée:

Platters of Calamari, whitebait fritters and garlic prawns

Main Course: *Choose 2 for alternate serve*

Fettuccini Ragu of Filet and Pork

Chicken Parmigiana

Barramundi Fillet

Veal Fungi

Dessert:

A selection of Italian desserts

Tea and coffee

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Set menu D \$60 per head

Garlic and herb crust served with bruschetta mix

Crusty Italian bread

Mixed salads

Platters of Antipasto

Entrée, main & dessert: Choose 2 for alternate serve

Entrée:

Spinach & Ricotta Cannelloni

Garlic Prawns in a napoli sauce

Calamari

Main Course:

Barramundi Fillet

Linguini Prawns in cream and white wine sauce

Veal Fungi

Lamb Shanks

Desserts:

Tiramisu

Cassta

Tea and coffee



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Tapas Function Menu Minimum 30 people

*Served on plates to share 1 between 4 people
All banquets served with crusty Italian bread*

Banquet 1 \$30 ph

Sicilian olives cooked in olive oil and garlic
Homemade meatballs served with a traditional Bolognese sauce
Dusted calamari rings served with aioli
Antipasto platter
Sizzling garlic prawns cooked in napolitana sauce

Banquet 2 \$40 ph

Sicilian olives cooked in olive oil and garlic
Homemade meatballs served with a traditional Bolognese sauce
Dusted calamari rings served with aioli
Antipasto platter
Sizzling garlic prawns cooked in napolitana sauce
Chicken schnitzel bites served with a creamy mushroom dipping sauce
Neonata - whitebait fritters served with homemade tartare sauce
Mini Italian sausages cooked in Italian herbs and spices
Gelato cones

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Banquet 3 \$50 ph

Sicilian olives cooked in olive oil and garlic
Homemade meatballs served with a traditional Bolognese sauce
Dusted calamari rings served with aioli
Antipasto platter
Sizzling garlic prawns cooked in napolitana sauce
Chicken schnitzel bites served with a creamy mushroom dipping sauce
Neonata - whitebait fritters served with homemade tartare sauce
Mini Italian sausages cooked in Italian herbs and spices
Penne Gamberi cups - diced prawns and crab meat cooked in a rosa sauce
Gnocchi cups - 3 cheese sauce
Mussels cooked in a pesto sauce
Gelato cones & Bicsotti
Tea & Coffee

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Additional Options

Drink Packages:

\$15 per head: unlimited house beer, wine and soft drinks

\$25: unlimited house beer, wine, spirits and soft drink

Entertainment:

AT Fernando's has relationships with several people from the entertainment industry. Please inquire if you are interested in this option and we will be happy to provide a quote.

Event Planning:

If you would like some support planning your special event, we have relationships with event planners that are familiar with our function room, please ask for the details.

Create your own package

If the provided options do not meet your needs please feel free to put forward what you would like to include in your own custom package and we can price it for you.