

allegro

est. 1990



e s t **allegro** 1990

2024 - 2025



Allegro—

A stunning Mediterranean style villa, set amongst the towering gums of O'Hara's Valley, in the beautiful Hills District just 35-40 minutes from the Sydney CBD.

With more than 60 years in the hospitality industry—starting at the landmark Parramatta restaurants Bar Roma (est. 1958), Courtney's Brasserie (est. 1984) and finally ALLEGRO Function Centre (est. 1990)—we have the experience to ensure you and your guests have the ultimate wedding reception.

Set within ten acres of lush gardens, our gazebo and amphitheater is the perfect setting for an intimate garden ceremony.

Pre-dinner cocktails and canapes are served on our expansive outdoor terrace, that overlooks the beautiful native Kenthurst bushland.

The covered terrace flows seamlessly into our large dining room, making it the perfect spot for a wet- weather ceremony or alfresco dining.

Choose between round or family-style seating in our rustic dining room, complete with vaulted-ceiling and exposed wooden beams. A large open fireplace creates a cozy and warm winter atmosphere, whilst climate controlled air conditioning ensures comfort for your guests.

The food at Allegro—from our famous pre-dinner appetisers to our handmade petit fours and chocolate truffles—is all hand made with care by our experienced in-house chefs.

We are on hand to help you with every aspect of planning your big day, including seating arrangements, event styling, food and beverage selections and entertainment. Our friendly team will ensure you and your guests receive the hospitality Allegro is renowned for.

allegrofunctioncentre.com.au

'STEAL AWAY FROM THE WORLD'



Food & Beverage

Our menu has been designed to give you a wide and varied selection of dishes. When choosing your menu, we recommend selecting two dishes from each course which is served alternately. The beverage selection includes options from non-alcoholic drinks through to premium wines on the 'Sommelier's choice' list.

Master of Ceremonies

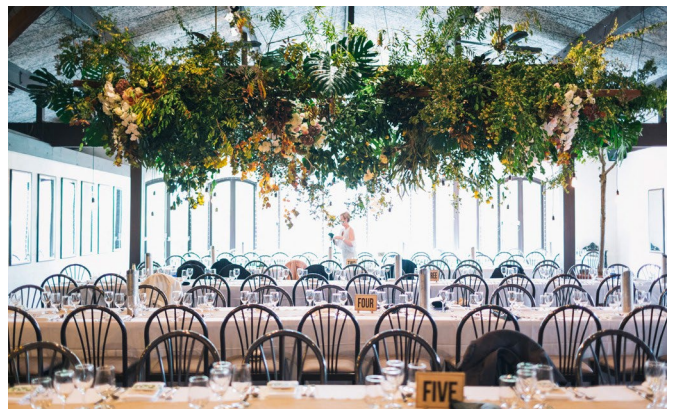
Our master of ceremonies will co-ordinate the smooth running of your reception. We ensure there is enough time for photographs, serving you meals, speeches, dancing and—finally—time to say farewell to your family and friends. There is no charge for this service, although minimum numbers do apply.

Marriage Celebrants

We can recommend several marriage celebrants who will help you organise your wedding ceremony.

Garden Weddings

Surrounded by hectares of trees and manicured gardens, the garden gazebo is the ideal location for outdoor wedding ceremonies. Following the formalities, our sprawling property is yours to enjoy exclusively for photographs.



Music

All wedding packages include our DJ free of charge. If you require live entertainment, we have a magnificent grand piano and can arrange a pianist to play. Bands or string ensembles are also available. Costs will vary, depending on the number of musicians and how long you wish them to play.

Table Decorations

Allegro provides a fresh floral arrangement in the dining room and foyer. All wedding packages include glass bowl centrepieces complete with silk flowers and 50mm candle. Alternatively, elegant table candelabras are available to hire. No confetti or table 'sprinkles' please—a fee of \$250 is applicable if you or your guests wish to use them.

Linen

Allegro uses white linen napkins and tablecloths for all functions. Overlays are available in a range of colours to complement your bridal party. Be sure to bring a colour sample to make your selection.

Wedding Cakes

We can recommend several award-winning wedding cake artisans, just ask for our preferred suppliers list. Our kitchen staff will portion and serve your wedding cake; however cake bags are not provided.

Photographers

Choosing the right photographer is a very subjective decision. We have a selection of portfolios available for viewing from photographers who have worked extensively at Allegro and are familiar with our property.

Accommodation

Accommodation in the local area ranges from four-star hotels such as the Hills Lodge to the secluded Bingle Tree Retreat and self-contained accommodation at Sydney Ingenia Holiday Park.

Duty of Care

Allegro has a social and legal obligation to the Responsible Service of Alcohol. Beverages at Allegro are served throughout the function up until 15 minutes before the end of reception.

Function Times

Our functions range from 4 hours to 6+ hours. Lunch time functions finish at 3:30pm. Evening events can start from 5pm. All events can start before 5pm or finish after 3:30pm with payment of an early start/late finish fee of \$500

Number of Guests

There is no minimum number of guests, however, there is a room hire fee for receptions with less than 100 full price guests on Saturday nights and 70 full price guests at all other times. The room hire fee is equal to the package price x 50% of the difference between the minimum and your actual number of guests. Our maximum capacity depends on table layout—typically 200 guests seated or 300 guests cocktail style.

Securing your date

To secure your date, an \$1800 booking fee is required. Booking fee progress payments are required six months and two months prior to your function. In the event of cancellation or the transfer of your booking, please read the terms and conditions document available from our office.

Once you've booked

Once you've paid the booking fee and returned the signed wedding agreement, you can start planning the rest of your celebration. We'll meet with you six weeks before your wedding to finalize the menu, drinks, timing for speeches etc.

Final Payments

The final number of guests is required 14 days before your reception. After this time, numbers can increase but not decrease without penalty. Final payment is due 10 days before your reception date.

est **allegro** 1990

FUNCTION CENTRE

2024-2025 Price

Reception Package Inclusions

Exclusive use of the venue and gardens
Master of Ceremonies / Reception coordinator
Chef's selection of six canapes#
Three course banquet dinner#
Banquet selection beverage package
Handmade chocolate ganache truffles and amaretti
Allegro DJ, lighting and sound system
All PA and audio facilities
Mobile Lectern and two cordless microphones
Cake barrel or table and knife
40m² dance floor/dining room layout possibilities
Parking for seventy vehicles
Round or long table or combination set up
Elegant glass bowl centrepieces*
Satin or organza chair sashes*

* Not included with long table set up

Not included with external catering

Reception Price

Allegro Catering External Catering

\$166pp

\$126pp

January - May
September - December

\$155pp

\$115pp

June July August

4.5 hour package - To extend reception \$10pp/hr

All prices are per person, and include GST.

Children U13yrs are half price, U3 yrs are free of charge

Prices apply to all bookings made before 30 June 2024

THE MENU

Appetizers

Chef's selection of six appetizers

Entrées

Antipasto: salumi, char grilled veges mushrooms spiced olives [GF]
BBQ barramundi, lime beurre blanc, oyster mushrooms [GF]
Char siu duck, petit salad, seared scallops [DF] \$7 p/s
Crispy pork belly with Asian style slaw [GF]
Honey soy chicken salad with crunchy noodles
House-cured salmon and pickled vegetables [GF] [DF]
Paella: prawns, calamari, chicken, chorizo and saffron [GF]
Porcini risotto, mushrooms, parmesan [V] [GF]
Potato gnocchi with roasted pumpkin pieces and pesto sauce [V]
Quail de-boned & BBQ'd, served with orange and fennel salad [GF] [DF] \$5 p/s
Quail Southern fried with romesco sauce and pickled cauli \$5p/s
Ravioli of roast pumpkin, pine nuts, brown butter, fennel [V]
Salmon, asparagus, dill hollandaise sauce [GF] \$5 p/s
Salt & pepper squid, salad, served w/ cumin and coriander mayonnaise
Seafood tapas: oysters, prawns, sardines, baby octopus [GF] \$10 p/s
Seared scallops, cauliflower puree, bbq chorizo [GF] \$5 p/s
Spatchcock roasted on cannellini beans, grilled prosciutto [GF] \$5 p/s
Spinach and ricotta ravioli, pesto cream sauce [V]
Stir-fried choy sum and broccolini with crispy pork belly
Strozzapreti pasta, grilled prosciutto, mushrooms and tomato
Tempura dory fillets, nori salad and Thai dipping sauce
Thai chicken curry, jasmine rice, paw-paw chutney [GF]
Three cheese in-house potato gnocchi [V]
Tian of Tasmanian salmon, tomato, lime and baby caper salsa [GF]
Tomato and Chevre tart tatin [V]

Additional Entrée Options

Starters at the table
Antipasto platters \$7pp
Mezze platters \$7pp

Second Entrees

Platter of salt and pepper calamari \$5pp
Pennepasta – Pesto, Carbonara, Boscaiola \$5pp

THE MENU

Mains

Barramundi BBQd, cherry tomato salsa and parsley oil [GF] [DF]

Beef fillet in puff pastry, portobello mushrooms, shiraz jus \$10 p/s

Braised lamb shanks, red wine, vegetables, herbs, soft polenta

Breast of chicken gratin, pine-nuts, caramelized onion, basil cream sauce

Chicken breast supreme, sautéed prawns, Pernod cream sauce \$6 p/s

Chicken breast, prosciutto, sage, kumara mash, tomato eschalot chutney [GF]

Crispy Pork Belly with roasted eschallots on carrot, cumin puree [GF]

Dory fillet with almond & herb crust and salsa verde

Fillet of Ling with Sicilian agrodolce sauce [GF]

Osso Buco, soffritto vegetables , wine & crispy fried polenta [GF]

Pork rib roast, parsnip puree, honey roasted apple and crackling [GF] \$15 p/s

Rib-eye of beef [off the bone] with smashed potatoes, rosemary garlic pan jus [GF] \$20 p/s

Roast loin of pork, herb almond crust, mustard pan jus

Roast prime sirloin, roasted garlic, mushroom, pan jus [GF]

Roasted half baby chicken, baked vegetables, traditional pan jus [GF]

Roasted lamb rump, radicchio, peas, garlic jus [GF]

Salmon fillet, sautéed chorizo and green olive tapenade [GF]

Slow roasted beef fillet, miso glaze, caramelised eggplant [GF] [DF] \$10 p/s

Twice-cooked roast duck, Asian greens, plum sauce [GF] [DF] \$10 p/s

Veal medallions sauteed, buttered leeks, carrot puree, Marsala jus [GF] \$12 p/s

Salads

Baby spinach, grilled pancetta & toasted pine nuts, red wine vinegar & EVO [GF] \$3.50pp

Niçoise salad (salmon, potatoes, beans, egg, tomatoes, lettuce, red wine v & EVO [GF] \$4.00pp

Panzanella Salad: ciabatta croutons, tomato, onion, basil, capers red wine vinegar EVO \$3.50pp

THE MENU

Desserts

- Almond Frangipane tart poached fruit in season
- Chocolate Eclair with crème patisserie
- Chocolate and hazelnuts ganache tart
- Coconut panna cotta with passion fruit and roasted pineapple [GF]
- Crème bruleé with honey toasted macadamia nut topping
- Hazelnut torte, choc hazelnut layers Frangelico cream
- Lemon curd tart with flaky short crust pastry
- Macadamia and date tart, caramel sauce \$5 p/s
- Moscato poached pear, crème anglaise and hazelnut praline
- Paris Breast choux with praline cream and toasted almonds
- Pecan and toffee semi-freddo, mocha sauce [GF]
- Pineapple salsa, vanilla sponge, feuilletine & coconut sorbet
- Roulade of chocolate, mini choc chips and chantilly cream
- Soft-centred chocolate pudding
- Sticky date pudding w/ butterscotch sauce
- Tiramisu: mascarpone, coffee, Tia Maria liqueur
- Vanilla bean panna cotta, fresh fruit compote [GF]

Cheese

- Boutique cheese platter, muscatels & fresh fruit (on guest tables)
- 2 cheeses \$15.00pp or 3 cheeses \$20.00pp
- Cheese and Fruit station \$5.00pp Fresh fruit with Brie, Aged Cheddar and Caprinelle

A Sweet Treat - Cannoli 'a la Carte'

- Fresh Cannoli filled to order by our resident Cannolista with ricotta crème, vanilla or chocolate crème patisserie with a dip in praline or blitzed pistachio nuts \$3.50pp

BUFFET MENU

Starters

Chef's selection of six appetisers

ENTREES

Two entrees from regular menu

BUFFET MENU

King prawns and seafood sauce

Chicken schnitzel Milanese with tomato & basil salsa

Lasagne al forno

Slow roasted lamb shoulder

Butter chicken with jasmine rice

Vegetables & Salads

Potatoes Lyonnaise served hot

Green bean and onion salad w/ balsamic vinaigrette

Rocket, red oak and grilled pancetta salad w/ herb croutons

Red cabbage and carrot salad w/ red wine vinaigrette

Chargrilled Mediterranean vegetable salad

Bread pane de casa

DESSERTS

Two desserts from regular menu[served alternately] Coffee,

tea and amaretti biscotti

A buffet style package adds \$20pp to the regular package price

COCKTAIL PARTY MENU

Asian noodle box

Stir-fried chicken or beef w/ black bean sauce & egg noodles
Thai green curry; chicken, prawn or pork on jasmine rice
Fried rice nasi goreng style w/ prawn, chicken & fried egg

Italian noodle box

Porcini mushroom risotto
Pork salsicce and peas
Pork and veal ragu

Gnocchi

Three cheeses, mozzarella, provolone, parmesan
Tomato, basil and parmesan cheese

Penne pasta

Mushrooms, pancetta and cream
Tomato, salsicce, olives, capers and anchovies
Pesto sauce with basil, garlic and pine nuts

Mini hot dogs

BBQ chorizo w/ mustard and tomato relish
Pork and fennel sausages, onion jam and parmesan
Cocktail frankfurter w/ cheese and mustard
BBQ kranski w/ German mustard

Sliders

Chicken, basil and avocado
Turkey, bacon and cranberry
BBQ pork'n slaw

Soup shots

Carrot w/ roasted capsicum
Pumpkin w/ BBQ chorizo
Tomato w/ pickled mushroom

Salads

Thai beef salad

Pizza

Margarita: mozzarella, tomato and basil
Roasted pumpkin, crumbled feta and rocket
Roasted kumara, goats cheese and pine nuts
Zucchini, mushroom, mozzarella anchovies
Radicchio, pancetta and balsamic onion
Pancetta, salami, chorizo, olives and artichoke
Fresh tomato, olives, garlic, capers anchovies
Pissaladiere; caramelised onion, anchovies, olives

Sausages

Pork and fennel
Bbq chorizo,
Bbq kranski

Tartlet

Sweet corn kernels with maple syrup bacon
Caramelised onion with feta and dill

Skewers

Chicken satay
Lamb and mint yoghurt
Beef and salsa verde
Prawn with chili dip
Vegetable, bocconcini, tomato,

Lettuce cups

Pork sang choi bow
Beef chili con carne

Antipasti combo

Salumi selection and bbq marinated vegetables

Frittata or quiche

Sweet potato, silver beet and roasted peppers
Pork salsicce, mushroom and sautéed fennel
Chorizo, roasted peppers, chili and olive

COCKTAIL PARTY MENU

Extra choices

- Thai fish cakes w/ sweet chili sauce
 - Duck pancakes w/ hoi sin and shallots
 - Chicken goujons served w/ aioli
 - Dim sims w/ Thai dipping sauce
 - Spring rolls chicken or vegetarian
 - Samosas curried vegetable w/ paw-paw chutney
 - Thick cut chips, flavoured salt and mayo
 - Potato wedges, sweet chili sauce and sour cream
 - Meatballs; beef or chicken
 - Gourmet sausage rolls w/ tomato sauce
 - Salt and pepper squid w/ tartare sauce
 - Arancini risotto balls
 - Tempura fish w/ Thai dipping sauce
 - BBQ prawns and Thai dipping sauce \$6.50 each
 - Steamed pacific oysters, ginger and soy \$6.50 each
 - Pacific oysters, cocktail sauce \$6.00 each
 - King prawns and thousand island sauce \$5.00 each
 - Chili cauliflower fritters w/ blue cheese dressing
 - Thai chicken, chili and lemongrass bites
-

COCKTAIL PACKAGE PRICES

4 hours including drinks 8 selections [4 hot, 4 cold] can include two suitable desserts
Extra menu items to be served add \$8.25 per item per person
Wedding cake cut & plated as dessert add \$4 per person

COST PER PERSON	2024-2025	Min No.
Mon - Thu Lunch or Dinner	\$125pp	70
Friday Lunch, Dinner	\$140pp	80
Saturday Lunch	\$140pp	80
Saturday Dinner	\$165pp	120
Sunday Lunch or Dinner	\$140pp	80

Extension Of Time \$15pp/Per Hour

Beverages

- Sparkling Brut & Sauvignon Blanc & Shiraz
 - Assorted full-strength and light beers
 - Mineral water, soft drinks, non-alcoholic punch
 - Coffee & Tea
-

BEVERAGE PACKAGES

Banquet Selection

Included in all packages

Hardy's 'Riddle' Brut Sparkling White
Hardy's 'Riddle' Sauvignon Blanc or Chardonnay [choose one]
Hardy's 'Riddle' Shiraz
Assorted selection of full-strength and light beer
Fruit punch on arrival, orange juice, soft drinks and mineral water
Freshly brewed tea, plunger & espresso pod coffee

Cellarmaster Selection

Phillip Shaw Wines, Orange NSW

\$25pp

Sparkling White x 1, White Wine x 1, Red Wine x 1
'The Gardener' Pinot Gris, 'No. 19' Sauvignon Blanc
'The Wire Walker' Pinot Noir, 'No. 17' Merlot Cabernet Franc
'Edinburgh' Sparkling NV Brut
Assorted selection of full-strength and light beer
Fruit punch on arrival, orange juice,
soft drinks and mineral water
Freshly brewed tea, plunger & espresso pod coffee

Sommelier's Choice

Josef Chromy Estate, Langmeil Estate, Jansz Wines

\$40pp including Riedel glassware on tables

Sparkling White x 1, White Wine x 1, Red Wine x 1
Josef Chromy Pinot Gris, Josef Chromy Chardonnay,
Langmeil Long Mile Shiraz, Josef Chromy Pinot
Noir Jansz Brut Cuvee, Spirits
Assorted selection of full-strength and light beers
Fruit punch on arrival, orange juice,
soft drinks and mineral water
Freshly brewed tea, plunger & espresso pod coffee

BEVERAGE PACKAGES

Additional Beverage Options

Choose one signature cocktail
for 40 mins on arrival \$8pp

Mojito, Passionfruit Caprioska,

Aperol Spritz, Margarita,

Daiquiri, Pimms, Gimlet

Manhattan, Negroni,

Sidecar, Cosmopolitan

Premium beers each

Balter IPA \$12

James Squire One Fifty Lashes \$10

Young Henrys Newtowner Pale Ale \$12

Coopers Pale Ale \$10

Lord Nelson Three Sheets Pale Ale \$12

Mountain Culture Status Quo Pale Ale \$15

Spirits each

Standard Spirits \$10

Deluxe Spirits \$12-\$15 each

Top Shelf Spirits \$17-\$25

Bubbly upgrade

Jansz Brut Cuvee \$15pp

Chandon NV Brut \$15pp

Phillip Shaw Wines 'Edinburgh' SKULL Sparkling NV Brut \$16pp

Angas Premium Moscato NV Barossa Valley \$9pp

Riedel Glassware \$10pp - red/white wine & sparkling tableware

FINISHING TOUCHES

Garden Ceremony

*Gazebo garden area or balcony**

Includes 20 chairs and lace tablecloth on register table	\$1000	1 hour [<i>+\$300 for balcony</i>]
Extra garden chairs	\$2ea	
Gladiator folding garden chairs	\$10ea	+\$120 del-pick up fee
Scattered rose petals on bridal path	\$100	
Wedding register floral arrangement...from	\$80	
2x Organza bows with silk flower trails for bridal swing	\$55	
Cordless microphone and amplifier/Bluetooth speaker	\$75	
Allegro Arbor for Balcony Ceremony	\$250	

(2hrs) Ceremony Live Music Options

Pianist using Allegro grand piano	\$420
Ensemble for pre-ceremony, ceremony and pre-dinner drinks	\$420
String Duo [up to 80 guests]	\$840
String Trio [up to 100 guests]	\$1200
String Quartet [up to 150 guests]	\$1620

Audio Visual

Video Data Projector	\$250
Allegro Laptop	\$150

Styling & Decorations

Wishing Well	\$55	
Tiffany Chairs White/white cushion	\$10ea	+\$120 del-pick up fee
Bridal table floral centrepiece - 1 metre	\$250	
Elegant table candelabras w/ 4 candles	\$35ea	
Floral table centrepieces	POA	
Crystal tea lights on guest tables	\$3.50ea	
10x Crystal tea lights, 10x beveled square mirrors & silk rose petals on bridal table	\$55	
Organza overlays	\$20	
Satin overlays	\$25	
Table runners	\$14.50	
White Chair covers	\$6.50ea	
Fairy lights in dining room ceiling	\$500	
Organza drape and fairy lights [zigzag between columns]	\$500	
Stylist/decorator/florist bump-in 3 hours before event start time	\$500	
Allegro hanging garden frames only (6m x 1m) w/ filament globes	\$950*	
Allegro hanging garden frames and green foliage w/filament globes	\$2200	

Typically: Murraya, Baby Gum, Monstera, Bamboo, Magnolia, Citrus

**Includes bump-in time for your florist to decorate, and disposal*