

*“Love is a promise,  
love is a souvenir,  
once given never forgotten,  
never let it disappear”*



**cafe  
bir  
ken  
head.**





## *Included in both lunch packages*

Event coordinator to be assist in every aspect of delivering the event and be there for the running of the event.

- . Prime location in the venue with wall dividers to seclude area
- . Complimentary fruit platter served at the conclusion of lunch
- . Complimentary cutting and serving of your cake
- . Tea & Coffee
- . Personal Signage, Menus & Seating Chart
- . White Linen & Napkins
- . Table Runners
- . Complimentary use of our vases for table centrepieces

## *Choice to add on :*

- . Gold tiffany chair \$ 6.5 pp
- . Alcoholic beverage package \$ 18 pp
- . Non-alcoholic beverage package \$ 8 pp

## *A sailor treat \$59*

### On arrival

- . Antipasto platter
- . Arabic bread and dip

### Shared entrees

- . Aranchini balls
- . Garlic and herb bread

### Mains

- . Wagyu beef burger with slow roasted tomato, cheese, mixed greens, caramelised onion and aioli
- . Spinach ricotta ravioli, served with sundried tomato, pink sauce
- . Sweet pea risotto topped with a snow pea salad and grated pecorino
- . Chicken risotto with semidried tomatoes, asparagus and smoked mozarella with a radicchio salad
- . Grilled chicken Caesar salad, crouton, bacon and cheese
- . Fettuccini carbonara

### Dessert

- . Cutting and serving of celebration cake
- . Coffee and tea
- . Fruit platter

## *Lunch by the sea \$69*

### On arrival

- . Antipasto platter
- . Arabic bread and dip

### Shared entrée

- . Greek salad
- . Salt and pepper calamari
- . Chicken mushroom risotto

### Mains

- . Pan fried salmon fillet served with tomato mash, cucumber and shallot salad
- . Chicken boscaiola on a bed of sweet potato mash and a creamy mushroom and bacon sauce
- . Fettucini gamberi with prawns, cherry tomato & onion in a Napolitano sauce with fresh basil
- . Fettucini Palermo with chicken, bacon, pesto, mushroom & snow peas tossed with a light cream sauce and parmesan
- . Roasted pumpkin salad with feta, quinoa, rocket, onion tossed in a lemon dressing.
- . Chicken schnitzel served with chips, salad and topped with a mushroom sauce
- . Grilled Moroccan lamb salad with roast pumpkin, beetroot, baby spinach and a mint and coriander dressing
- . Medallion 250g with steakhouse chips and mushroom sauce

### Dessert

- . Cutting and serving of celebration cake
- . Coffee and tea
- . Fruit platter

## *Cocktail Package One \$90 per person*

### *Cold Selection (Select 5 From The Following)*

- . Prosciutto & Asparagus Wraps
- . Bruschetta Pomodoro with Feta & Sicilian Olives
- . Goats Cheese, Beetroot & Mushroom Bruschetta
- . Seasoned Vegetable & Haloumi Skewer
- . Mexican Salsa Served on Lightly Fried Tortilla Squares
- . Smoked Salmon Canapé with Cream Cheese, Chives & Capers
- . Cheddar Cheese, Salami & Olive Skewer
- . Miniature Baguettes with Rare Roast Beef, Eggplant & Rocket Tandoori
- . Chicken Topped with Greek Style
- . Yoghurt on Sliced Cucumber Cherry Tomato, Baby Boccocini & Basil Leaf Fork
- . Mix Sushi Served with Soy Sauce & Wasabi
- . Seasonal Fruit Skewer

### *Hot Selection (Select 5 From The Following)*

- . Tandoori Chicken Skewers with Tzatziki
- . Spiced Grilled Prawns with Guacamole Salsa Served on Lightly Fried Tortilla Squares
- . Mini Beef Meatballs Served with Sweet Chilli & Tomato Dipping Sauce
- . Tempura Prawns with Sweet Chilli Sauce
- . Birkenhead Beef Patty Sliders with Tomato, Lettuce & Aioli
- . Curried Vegetable Samosas
- . Chicken Schnitzel Sliders with Tomato, Lettuce & Aioli
- . Cajun Fillet of Beef Skewers
- . Spinach & Cheese Triangles
- . Mini Arancini
- . Vegetarian Spring Rolls

### *Beverages : Standard drink package*

- . Markview Sauvignon Blanc
- . Markview Cabernet Merlot
- . Markview Brut
- . Corona, Peroni, Cascade Premium light

### *Soft Drink (Coke & Sprite)*

#### **Inclusions:**

Event coordinator to help set up and be there for the running of the event.

*5 Hour Exclusive Venue Hire / 4.5hour beverage package / DJ / MC / Security Hire / Red Carpet Arrival Sparkling Wine & Beverages on arrival / Chef's selection of canape service / Complimentary cutting and serving of your cake / Tea & Coffee / Personal Signage, Menus & Seating Chart / White Linen & Napkins / Table Runners / Complimentary use of our vases for table centrepieces*

## *Cocktail Package Two \$110*

### *Cold Selection (Select 5 From The Following)*

- . Prosciutto & Asparagus Wraps
- . Seasoned Vegetable & Haloumi Skewer
- . Cherry Tomato, Baby Boccocini & Basil Leaf Skewers
- . Antipasto Bruschetta of Chargrilled Capsicum, Sliced Olives & Crumbed Feta
- . Zucchini Flower with Honey Truffle & Parmesan Cheese
- . Cheddar Cheese, Salami & Olive Skewer
- . Smoked Salmon, Citrus Hollandaise & Chives on Melba Toast
- . Miniature Baguettes with Marinated Chicken Breast, Avocado & Sundried Tomato Miniature Baguettes with Roasted Beef, Salami, Sliced Jalapeños, Cheese & Hot Mustard Chargrilled Scallops with Salsa Verde & Glass Noodles Served On An Asian Soup Spoon
- . Bite Sized Mushroom Cups Filled with Ricotta Cheese Topped With Baby Spinach Leaves Drizzled With Balsamic
- . Tandoori Chicken Topped with Greek Style Yoghurt On Sliced Cucumber
- . Peking Duck Pancakes with Asian Spinach With Hoi Sin Dipping Sauce
- . Bloody Mary Oyster Shots With A Celery Stick
- . Mix Sushi Served with Soy Sauce & Wasabi
- . Wagyu Bresola Roll with Honey Truffle, Rocket & Parmesan
- . Seasonal Fruit Skewer

### *Hot Selection (Select 5 From The Following)*

- . Tandoori Chicken Skewers with Tzatziki
- . Chorizo Sausage Slices Topped with Roasted Red Capsicum
- . Spiced Grilled Prawns with Guacamole Salsa Served on Lightly Fried Tortilla Squares Mini Beef Meatballs Served with Sweet Chilli & Tomato Dipping Sauce Tempura Prawns Served With Aioli
- . Charcoal Birkenhead Braised Pulled Pork Sliders with French Coleslaw & BBQ Sauce Curried Vegetable Samosas
- . Charcoal Grilled Barramundi Sliders with Iceberg Lettuce, Tomato & Aioli Lamb Skewers Served with French Dijon Mustard
- . Salt & Pepper Calamari Served With A Lime Aioli
- . Mini Arancini
- . Sweet Potato & Corn Fritter Served With Smoked Salmon & Avocado
- . Fried Ravioli Chips Served With Napoletana Sauce On An Asian Soup Spoon

### *Beverages: Upgraded Drink Package*

- . Angas Brut
- . Little Berry Sauvignon Blanc
- . Catching Thieves Cabernet Merlot Corona, Peroni, Casacade Premium light

### *Soft Drink (Coke & Sprite)*

### *Inclusions:*

Event coordinator to help set up and be there for the running of the event.

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## *Bronze package \$99*

### Entrees

- . Salt and pepper calamari
- . Arancino with spinach and ricotta topped with a creamy spinach cheese sauce
- . Rustic Caesar salad served with Cos lettuce, crispy bacon, croutons, egg and parmesan.

### Mains

- . Chicken Kiev filled with herb butter served with chunky sweet potato mash and Dijon sauce.
- . Pork Loin served with rustic mash and topped with a seeded mustard sauce
- . Grilled swordfish fettuccini, semidried tomato, Kalamata olives, mushroom and olive oil.
- . Pappardelle tossed in a slow cooked beef ragu topped with parmesan
- . Butternut squash risotto with pine nut, baby spinach, Napolitano sauce and coriander

### Dessert

- . Cutting and serving of celebration cake
- . Coffee and tea
- . Fruit platter

### Standard Drink Package

- . Markview Sauvignon Blanc
- . Markview Cabernet Merlot
- . Markview Brut
- . Corona, Peroni, Cascade Premium light

### *Soft Drink (Coke & Sprite)*

### Inclusions:

Event coordinator to help set up and be there for the running of the event.

*5 Hour Exclusive Venue Hire / 4.5hour beverage package / DJ / MC / Security Hire / Red Carpet Arrival Sparkling Wine & Beverages on arrival / Chef's selection of canape service / Complimentary fruit platter served at the conclusion of dinner / Complimentary cutting and serving of your cake / Tea & Coffee Personal Signage / Menus & Seating Chart / White Linen & Napkins / Table Runners / Complimentary use of our vases for table centrepieces*





## *Silver package \$110*

### Entrees

- . Half Dozen of Fresh Sydney Rock Oysters Served with lime & cabernet vinegar
- . Salt & Pepper Calamari Served with a mix salad & basil aioli
- . Grilled Haloumi & Seasonal Vegetable Stack Finished with a homemade pesto dressing
- . Caprese Insalata
- . Heirloom cherry tomato, cherry bocconcini cheese, aged balsamic, pesto & rocket

### Mains

- . Cornfed Chicken  
Served with Prosciutto, roasted potatoes & blue cheese cream sauce
- . Twice Cooked Pork Belly  
Served on a creamy truffle mash with seared scallops, topped with apple mousse & cider reduction
- . Chicken Breast  
Topped with a creamy mushroom & boscaiola sauce layered on a sweet potato mash
- . Chargrilled Rib Eye (330g)  
Prime Angus grain fed served with chat potatoes & wild mushroom jus
- . Butternut Squash Risotto  
With pinenut, baby spinach, napolitana sauce & corriander

### Dessert

- . One dessert from dessert menu
- . Coffee and tea
- . Fruit platter

### Standard Drink Package

- . Markview Sauvignon Blanc
- . Markview Cabernet Merlot
- . Markview Brut
- . Corona, Peroni, Cascade Premium light

### *Soft Drink (Coke & Sprite)*

### Inclusions:

Event coordinator to help set up and be there for the running of the event.

*5 Hour Exclusive Venue Hire / 4.5hour beverage package / DJ / MC / Security Hire / Red Carpet Arrival Sparkling Wine & Beverages on arrival / Chef's selection of canape service / Complimentary fruit platter served at the conclusion of dinner / Complimentary cutting and serving of your cake / Tea & Coffee Personal Signage / Menus & Seating Chart / White Linen & Napkins / Table Runners / Complimentary use of our vases for table centrepieces*

## Gold package \$129

### Entrees

- Chargrilled quail served with pickled carrot, fennel and minted yoghurt
- Grilled Moroccan lamb salad tossed with couscous, roast pumpkin, beetroot & baby spinach drizzled with coriander dressing
- Duck confit served with pear jam, bok choy and hoi sin sauce
- House caprice salad roasted with vine ripened tomatoes and buffalo mozzarella
- Marinated mushroom topped with chefs creamy vegetable risotto and finished with shaved parmesan cheese

### Mains

- Grilled snapper fillet topped with a fennel radish potato salad drizzled with Lemon dressing
- Herb crusted lamb served on a rustic mash and green beans finished with thyme jus
- Grain fed beef medallion served with creamy mash, green beans and mushroom jus
- Chimichurri fettuccini served with mushroom, chimichurri, roasted walnut, sundried tomato and olive oil

### Dessert

- One dessert from dessert menu
- Coffee and tea
- Fruit platter

### Upgraded Drink Package

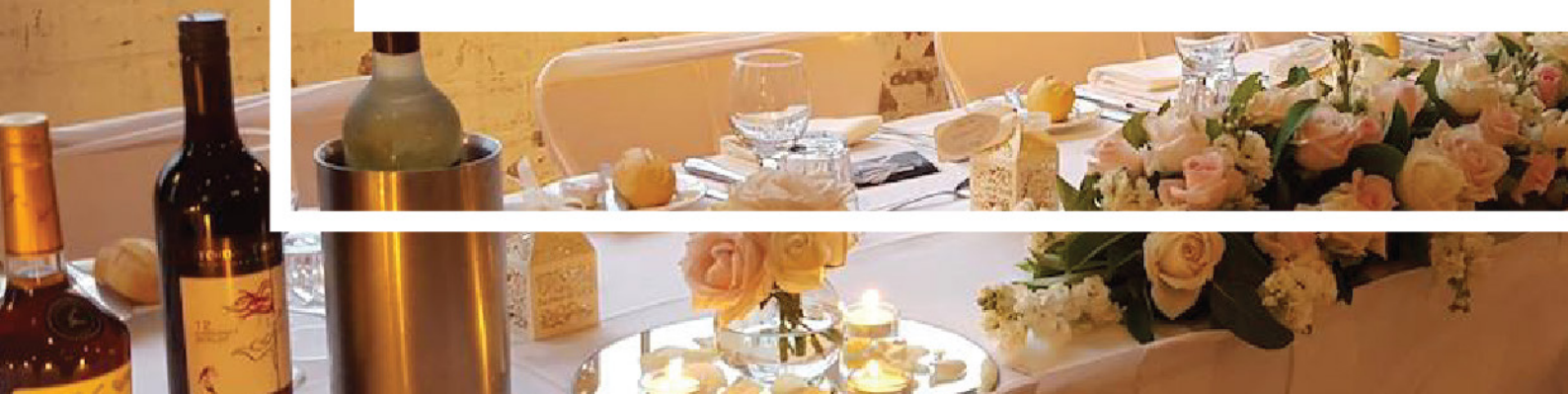
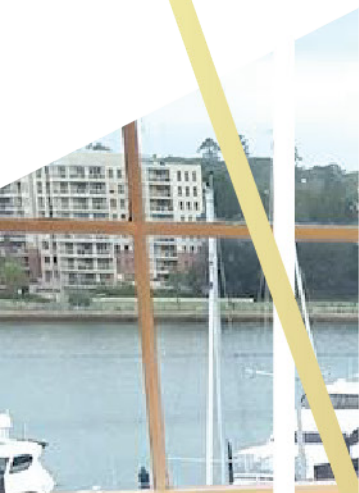
- Angas Brut
- Little Berry Sauvignon Blanc
- Catching Thieves Cabernet Merlot
- Corona, Peroni, Cascade Premium Light

### Soft Drink (Coke & Sprite)

### Inclusions:

Event coordinator to help set up and be there for the running of the event.

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## *Platinum package \$149*

### Entrees

- . Half Dozen of Sydney rock oysters served either Kilpatrick or Mornay
- . Sesame Crusted tuna Tataki served with wasabi mayo
- . Ocean trout Carpaccio topped with an avocado & tomato salsa finished with shredded radish & herb oil.
- . Prawn & lobster ravioli served with a coconut sauce infused with lemongrass and kaffir lime
- . Duck spring roll served with Asian greens & hoi sin sauce
- . Grilled single lamb cutlet served with Asian greens & a sweet basil sauce

### Mains

- . Grilled barramundi, served with Morton bay bug meat with roasted potatoes finished with balsamic glaze
- . Chicken breast stuffed with chorizo & bocconcini served with a creamy French mustard sauce
- . Murray valley lamb rack, served with saffron pumpkin puree, asparagus & white wine sauce
- . Wagyu rump served with vegetables wrapped in prosciutto & finished with béarnaise sauce
- . Chimichurri fettuccini served with mushroom, chimichurri, roasted walnut, sundried tomato and olive oil
- . Salmon fillet served on squid ink risotto & shaved fennel salad

### Dessert

- . Choice of 2 desserts – alternate serve
- . Coffee and tea
- . Fruit platter

1x cocktail per person on arrival/dessert

### Upgraded Drink Package

- . Angas Brut
- . Little Berry Sauvignon Blanc
- . Catching Thieves Cabernet Merlot
- . Corona, Peroni, Cascade Premium Light

### *Soft Drink (Coke & Sprite)*

### Inclusions:

Event coordinator to help set up and be there for the running of the event.

*5 Hour Exclusive Venue Hire / 4.5hour beverage package / DJ / MC / Security Hire / Red Carpet Arrival / Sparkling Wine & Beverages on arrival / Chef's selection of canape service / Complimentary fruit platter served at the conclusion of dinner / Complimentary cutting and serving of your cake / Tea & Coffee / Personal Signage, Menus & Seating Chart / White Linen & Napkins / Table Runners / Complimentary use of our vases for table centrepieces / Sicilian or Greek Salads for each table/ gold tiffany chairs / Special parking offer for 5\$ per car*

# Terms & Conditions

## Venue Hire

Café Birkenhead is exclusively available 7 nights a week from 7.00 PM. Evening functions are based on a duration of 5 hours unless otherwise stated. A surcharge of \$500 per hour applies if the venue is required earlier than these given times.

## Capacity

Café Birkenhead can accommodate up to 170 people for a sit down function, with a dancefloor and up to 220 people for a stand up cocktail function.

## Booking Deposit

Your function can be tentatively booked and held for one week, a deposit is needed to secure any booking of the below charges :

- . Evening event : \$1000 Breakfast / Lunch event : \$500
- . The agreed package price will not change unless agreed with the Function Coordinator or with the exception of unforeseen government costs ie taxes.
- . This deposit is not refundable if you cancel within three months prior the event.

## Final number and Payment

Final guests number is required 9 working days prior to your function date. This will be the minimum charged on your final invoice and can be increased but not decreased. Final payment can be made via cash, cheque or credit card. Full Payment must be received by Café Birkenhead at least 72 hours prior to your function date. All prices are inclusive GST, venue hire, staff, catering and linen.

## Other meals

Meals for additional staff such as photographers can be provided for \$35 per person.

## Licensing Laws

Café Birkenhead is required by law to abide by all licensing laws and all staff have attained the Responsible Service of Alcohol Certificate. We will not serve intoxicated guests or those under the age of 18. Proof of age may be required. Café Birkenhead's licence extends until 11.30 PM Monday to Sunday. Non alcoholic drinks are permitted outside the front of the cafe at any time. A security guard is provided for the safety of all guests for the duration of the evening.

## Noise

Café Birkenhead is located in a residential area. We ask that guests leave quietly via the ramp to Roseby Street at the conclusion of the function. Due to restricted noise levels, live entertainment is subject to the discretion of the function coordinator.

Smoking

Due to Government legislation, there is a no smoking policy indoors at Cafe Birke head. Guests are more than welcome to smoke outside.

Property

Clients are financially liable by any damages sustained to any property in CafeBirke head and Birkenhead Point Shopping Centre by theirs guests or contractors. Management accepts no responsibility for goods that are stolen, lost, damaged whilst being stored on the property.

Public Holiday Surcharge

An additional 10% Surcharge applies to the final invoice if your function is held on a public holiday.

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DAY \_\_\_\_\_ DATE \_\_\_\_/\_\_\_\_/\_\_\_\_\_  
START TIME \_\_\_\_\_ AM / PM of EVENT

AGREED MINIMUM NUMBERS OF ADULTS FOR EVENT

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

I (Print Name) \_\_\_\_\_

of ( address) \_\_\_\_\_

Hereby Agree to the Above Terms and Conditions and Agree to adhere all to that has been stated.

Signature : \_\_\_\_\_ Signed Date : \_\_\_\_\_

CONTACT DETAILS 1. \_\_\_\_\_  
\_\_\_\_\_  
2. \_\_\_\_\_  
\_\_\_\_\_

1. EMAIL \_\_\_\_\_ PHONE \_\_\_\_\_

2. EMAIL \_\_\_\_\_ PHONE \_\_\_\_\_



70 A Birkenhead Point Shopping Centre  
Roseby Street | Drummoyne, NSW 2047

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