

CELEBRATIONS

Vivaldi Italian Bar & Restaurant specializes in hosting memorable set menu and/or finger food celebrations with style and attention to detail. Every event requires individual elements, therefore we are happy to discuss and customize a menu to suit your tastes and budget. You can relax on the day or evening knowing our friendly and professional service staff will look after your guests, family or friends as they enjoy spectacular food and beverages.

CORPORATE

Our dining room can also be tailored to team building themed events that reflect your corporate vision. As well as offering standing cocktail parties, we also offer boardroom style lunches, or formal two or three course dinners. We can assist with accommodating the facilities you need, allowing you to focus entirely on the business at hand.

VENUE

Vivaldi Italian Bar & Restaurant provides an intimate, relaxed and refined atmosphere. With crisp white linen, the restaurant can take on a fine dining feel whilst retaining a hint of casual sophistication and charm. A DJ can also be provided with your choice of music to dance the night away.

CUISINE

Our menus are modern although authentically inspired and uniquely presented. Our market fresh and seasonal menu offerings have been created by our Head Chef to delight and exceed guests' expectations. We are also happy to recommend and source a range of wines (red, white and sparkling) and beers to suit your taste and budget. To complete your 'drinks' list we can include juices, mineral water and soft drinks. In keeping with our flexible approach, we can charge on a consumption basis or a cost-per-head basis, whichever better suits your circumstances.

DELIVERY

Our experience and reputation will ensure we provide an exceptional level of personal service and our priority is to embrace your vision whilst delivering flawless service on the special day. We will work closely with you from the moment you enquire ensuring your celebration is handled with style and attention to detail.

ARRIVO

(starters)

Garlic pizza on platters to share

Oregano pizza on platters to share

Chefs antipasto selection on platters to share

Bruschetta di pomodoro on platters to share

PRIMI

(entrees)

Spinach and buffalo ricotta ravioloni in a pomodoro sauce and parmesan

Penne with anchovies, pepperoncini, olives, capers and breadcrumbs in a pomodoro sauce

Traditional egg lasagna with meat ragu, mozzarella and béchamel

Pappardelle al ragu in a rich pomodoro sauce and parmesan

Tender calamari salad with mixed greens, cherry tomato, cucumber and Spanish onion drizzled with a lemon-orange & chilli dressing

(includes complimentary dinner rolls)

SECONDI

(mains)

Eye fillet done medium rare on a red wine jus and seasonal vegetables

Grilled corn-fed free range chicken breast on a bed of seasonal vegetables

Grilled blue eye fillet topped with salsa verde and seasonal vegetables

Crispy skinned atlantic salmon with a green mango and chilli salsa
accompanied with seasonal vegetables

(mains served with insalata verde on sharing platters)

DOLCI

(desserts)

Flourless chocolate cake with mixed berry compote and double cream

Selection of Italian gelato & sorbet

Traditional tiramisu cake

(includes complimentary coffee or tea)

CANAPES

For an extra \$7.50 per person you may choose to serve canapés (3) to your guests upon arrival.

SPARKLING WINE

For an extra \$5.00 per person, you may choose to serve a glass of chilled house sparkling wine on your guests' arrival.

CELEBRATION CAKES

Vivaldi's guests can bring a BYO celebration cake as a course. This will incur a "cakeage" charge of \$4.00 per person to be individually plated. If you do not require the pieces to be individually plated, there is no extra charge. Extra charges also apply for ice-cream (\$2.00 per person) or mixed berries (\$3.00 per person) served with the celebration cake.

CHEESE PLATTERS

For an extra \$9.50 per person, you may choose to serve cheese platters as an extra course consisting of local and imported cheese, dried fruits and homemade date bread.

PETITS FOURS

For an extra \$7.50 per person you may choose to serve a selection of homemade sweet treats (4) to your guests after dessert.

DIGESTIVES

For an extra \$4.00 per person, you may choose to offer your guests a glass of dessert wine or digestive to indulge with dessert.

FABULOUS FINGER FOOD

Following is a customized menu from which a selection can be made for your special celebration. This menu package is well-balanced, attempting to cater for as many different tastes and kinds of food as possible, comprising meats, chicken, seafood and vegetarian.

POLPETINI

Veal & beef polpetini seasoned with a blend of Italian herbs and served with a Napoli dipping sauce

MINI PORCINI RISOTTO BALLS

Mini porcini mushroom and violone nano rice balls

PIZZETTES

Mixed selection of toppings - garlic, rosemary, prosciutto, artichoke hearts, olives, mozzarella smoked salmon, goats cheese, tomato, fresh basil

CHICKEN CUTLET PIECES

Tender chicken cutlet pieces, crumbed and pan fried & served with aioli dipping sauce

STUFFED BUTTON MUSHROOMS

Baked mushrooms stuffed with parsley, parmigiano regianno and herb seasoning

ZUCCHINI STICKS

Delicately battered pan fried bite-sized zucchini sticks

CALAMARI

Salt and pepper dusted calamari served with an aioli dipping sauce

MINI PIADINI

Mixed selection - bocconcini and roma tomato, roasted red peppers and grilled eggplant and hot sorpresa and olive tapenade

CHICKEN SKEWERS

Lemon and pepper chicken fillet skewers served hot from the grill

PRAWN SKEWERS

Fresh prawns on skewers with garlic and white wine and drizzled with lemon served hot from the grill

BRIOCHE MIGNON

Tantalizing combination of spinach and egg frittata atop a brioche pastry

TERMS AND CONDITIONS

We ask you to read the following terms and conditions and confirm your understanding by completing your acceptance on the following page with payment of your deposit.

Formal Dinner - 2 courses \$49.00 3 courses \$59.00 4 courses \$69.00
Finger Food - \$27.50 per guest

The minimum spend for a weeknight function is \$2700.00 and weekend function is \$3000.00.

All event bookings require a \$10.00 cash deposit per person (minimum \$300.00) to secure a booking at least 4 weeks prior to the event to confirm. Unless a \$10.00 per person payment is made 4 weeks prior, the booking will not be considered confirmed.

The balance (plus any extras or incidentals) is payable on the day of the function or prior.

Deposits are non refundable if cancellation occurs within 21 days prior to the booking.

Any variations to your menu selections must be finalized one week prior to your function.

Final numbers are to be confirmed 72 hours prior to the event and will be the minimum number charged for on the day or evening.

Alcohol is served based upon reasonable consumption and we reserve the right to deny any intoxicated guests from further alcoholic beverages in accordance with RSA laws.

Vivaldi is licensed to 11.00pm and premises must be vacated by 11.30pm. Due to penalty rates, a surcharge of \$50.00 per 15 minutes must be charged for events that do not vacate by 11.30pm. If you would like to extend your function to 1.00am, an extension to our license may be possible. Please enquire about terms and conditions.

All payments strictly cash.

All prices are inclusive of GST.

ACCEPTANCE

I have read the terms and conditions and confirm my acceptance by completing the information below.

Please return this fully completed page by email to enquiries@vivaldi.net.au.

Full Name:	
Contact Details:	
Date of Function:	
Commencement Time:	
Conclusion Time:	
Number of Guests:	
Special Requirements:	
Deposit Amount:	
SIGNATURE:	
DATE:	