



WWW.CAFEGUSTO.COM.AU

(02) 8328 0876

EVENTS MENU



@CAFE.GUSTO.BOTANY

EVENTS@CAFEGUSTO.COM.AU

(02) 8328 0876

Laeti - 04 0052 8699

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10 LORD STREET, BOTANY 2019





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Welcome to

CAFE



Please let us know if we can tailor a custom menu to suit your needs.

We understand you are busy,
therefore we hope to take the stress out of planning your next
event whether it be your

Wedding, Engagement Party, Child's Christening, Corporate Event

or

Birthday Party

We are here to help, nothing is too big or small and we pride ourselves on
excellence in service and attention to the details that make your event shine.

Thank you for the support of our business,

Anthony & Laeti

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10 LORD STREET, BOTANY 2019

66 Per Person

STARTERS TO SHARE

GRAZING PLATTER
A mixed selection of cheeses, cured meats, fruits and dips served with sourdough.

GREEK SALAD
Olives, cucumber, feta, Spanish onion, tomato, mixed leaf
dressed in balsamic and olive oil

ENTRÉES TO SHARE
(CHOOSE 1)

SEAFOOD PLATTER
Lightly dusted calamari, steamed mussels in red sauce and lightly
crumbed barramundi served with aioli and sourdough.

MIXED PLATTER
Marinated chicken & Beef skewers on a bed of tabbouleh
served with hummus, tzatziki and flat bread.

MEAT PLATTER
Lamb kofta, marinated chicken thigh, southern fried chicken tenderloins served with Greek mint
yoghurt and green vegetables.

MAINS ALTERNATE SERVE
(CHOOSE 2)

NORI CRUSTED SALMON
Seaweed crusted salmon served on a bed of Soba noodles and Asian greens salad.

GUSTO'S CRAB & PRAWN PASTA
Fresh prawns and crab meat cooked in a rosa sauce, served with
homemade linguine pasta.

CHICKEN FUNGHI
Grilled chicken breast cooked in a creamy mushroom sauce served with
roasted vegetables.

ROAST PORK
Honey glazed roast pork with crackling, served on a bed of mash potato.

BEEF RIBS
Marinated beef ribs, slow cooked and served with roasted vegetables
and red wine jus.

EGGPLANT PARMIGIANA
Oven baked eggplant layered with cheese and homemade red sauce.

TEA AND COFFEE INCLUDED

45 Per Person

STARTERS TO SHARE

GARLIC & HERB SOURDOUGH

GARDEN SALAD
Olives, tomato, Spanish onion & mixed leaf dressed with balsamic and olive oil.

MEATBALLS
Traditional pork & veal meatballs cooked in a red sauce and topped with parmesan cheese.

MAINS TO SHARE

SCHNITZEL PLATTER
Mixed platter of pork, veal and chicken schnitzels.

PASTA PLATTERS
(CHOOSE 2)

PENNE RAGU
Slow cooked beef in a rich tomato sauce tossed through homemade papardelle pasta.

FETTUCINE BOSCAIOLA
Creamy mushroom, bacon & shallot sauce tangled through homemade fettuccine pasta.

LINGUINE BOLOGNESE
Traditional slow cooked veal and pork mince cooked with tomatoes and Italian herbs
tangled through homemade linguine pasta.

FETTUCINE PROSCIUTTO
Sautéed peas & prosciutto reduced in a creamy parmesan sauce tangled through homemade
fettuccine.

PENNE VEGETARIAN
Mushroom, eggplant, olives and capsicum simmered in a red sauce and
tossed through homemade penne.

TEA AND COFFEE INCLUDED

ADD DESSERT
(Alternate serve)
ADDITIONAL \$10 PER PERSON

ADD GELATO
ADDITIONAL \$3 PER PERSON

DESSERTS
Nutella Pana Cota
Soft Centred Chocolate Pudding
Tiramisu



75 Per Person
STARTERS TO SHARE

3 TIER MIXED PLATTER

TIER 1- OYSTERS

Natural Sydney rock oysters served with a pomegranate dressing.

TIER 2 - PRAWNS TWO WAYS

- Grilled King prawns, marinated in pesto and olive oil
 - Crumbed & fried popcorn prawns
- Served with lemon aioli.

TIER 3 - GRAZING PLATE

A mixed selection of cheeses, cured meats, grilled vegetables, olives, fruits and dips served with sourdough.

GREEK SALAD

Olives, cucumber, feta, Spanish onion, tomato, mixed leaf dressed in balsamic and olive oil

**ENTRÉES ALTERNATE SERVE
(CHOOSE 2)**

LAMB RAVIOLI

Homemade ravioli filled with lamb & caramelised onion in a creamy rosemary sauce.

BEEF CARPACCIO

Thinly sliced raw beef, cured with lemon olive oil, parmesan and rocket.

ZUCCHINI FLOWERS

Fresh Zucchini flowers stuffed with parmesan & ricotta, lightly battered and fried.

OCTOPUS RIGGATONI

Octopus & buffalo mozzarella pasta topped with parmesan and black pepper.

**MAINS ALTERNATE SERVE
(CHOOSE 2)**

EYE FILLET

200g grass fed eye fillet cooked in a red wine jus, served with caramelised baby carrots and potatoes.

WHOLE BABY BARRAMUNDI

Whole baby barramundi cooked in a lemon butter sauce, served on a bed of broccolini.

LAMB SHANK

Slow cooked lamb shank in a white wine jus served on a bed of mash potato.

SPATCHCOCK

Whole baby chicken oven baked in Italian herbs & spices served on a basil and tomato salad.

VEGETARIAN RAVIOLI

Homemade ravioli filled with eggplant & provolone cheese in a rosa sauce.



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45 Per Person
3 TIER HIGH TEA

TIER 1- SEASONAL FRUITS
An assortment of seasonal fruits and berries.

TIER 2 - FANCY LITTLE CAKES
An assortment of little cakes and sweets

TIER 3 - FINGER SANDWICHES & MINI QUICHES
An assortment of finger sandwiches and quiches

A GLASS OF PROSECCO ON ARRIVAL

TEA & COFFEE INCLUDED

VENUE CAPACITY

110 SEATED
WITH DANCE FLOOR

130 SEATED
WITHOUT DANCE FLOOR

170 STAND UP
WITH DANCE FLOOR

200 STAND UP
WITH DANCE FLOOR

WITH THE CURRENT
COVID-19 RESTRICTIONS
VENUE CAPACITY IS A MAXIMUM OF
80 PEOPLE
ALL EVENTS MUST BE SEATED

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DRINK OPTIONS

BAR TAB

Minimum bar tab - \$500

CASH BAR

(Guests can pay for drinks at the bar, although minimum spend must be made)

DRINK PACKAGES

6 Per person - 4 hours

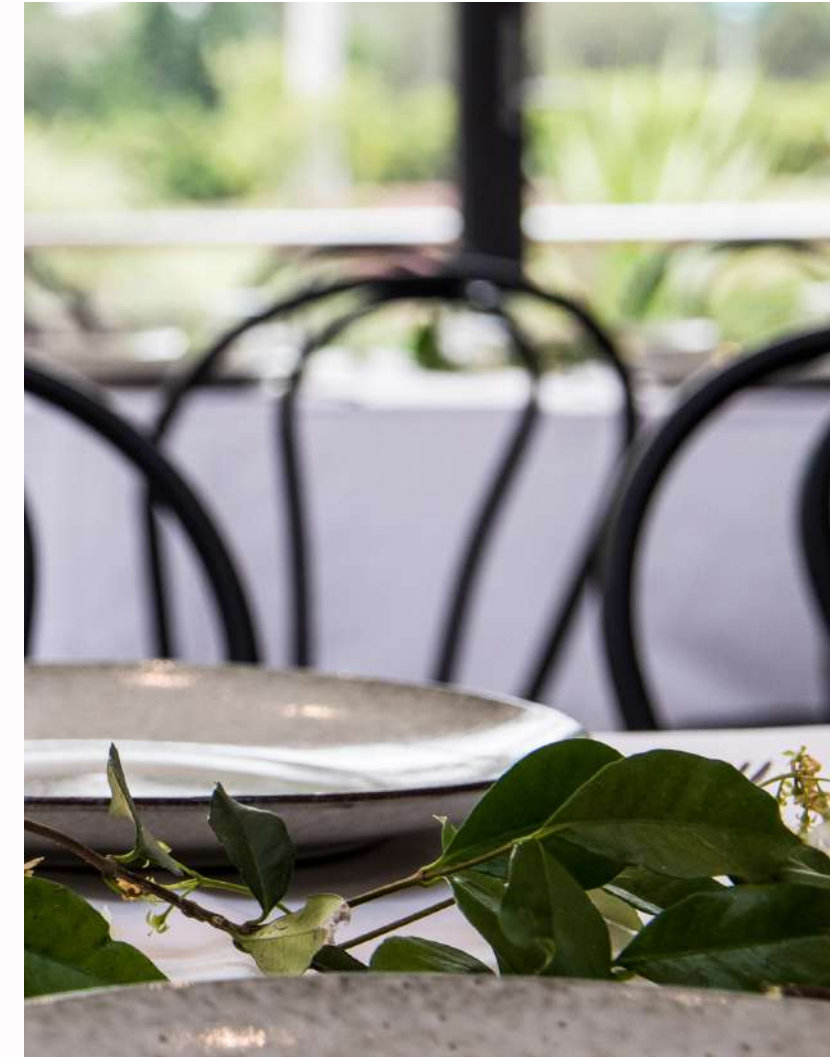
Soft drinks & Juices

32 Per person - 4 hours

Peroni, Hahn Superdry, Cascade Light,
Tatachilla chardonnay, Tatachilla shiraz cabernet.

40 Per person - 4 hours

Blue moon Belgian beer,
James Squire one fifty lashes, Peroni Leggera,
De Luca Prosecco,
David Hook Pinot Grigio, Mud House sauvignon blanc,
Willunga 100 tempranillo, Terra Sancta Pinot Noir



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CANAPÉS

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Caprese Salad Skewers - \$4 per piece
Skewers of buffalo mozzarella, tomato & Basil



Arancini Mozzarella -\$2.50 per piece
Traditional Italian fried rice balls stuffed with mozzarella cheese



Penne Ragu Cups - \$4 per piece
Slow cooked beef ragu tossed through penne pasta



Arancini Gorgonzola -\$3 per piece
Traditional Italian fried rice balls stuffed with gorgonzola cheese



Prawn and Lemon Arancini -\$4 per piece
Traditional Italian fried rice balls stuffed with prawns, lemon and mozzarella cheese



Asparagus & Prosciutto - \$4 per piece
Grilled asparagus spears wrapped in prosciutto



Zucchini Flowers - \$5 per piece
Fresh zucchini flowers stuffed with ricotta, pecorino, lemon zest & fresh basil



Olive and Feta Shots - \$2.50 per piece
Shots of olive, feta and olive oil seasoned with Italian herbs



Pesto Prawn Skewers - \$5 per piece
Grilled Prawns marinated in homemade pesto & garlic

Antipasto Skewers - \$4 per piece
Skewers of Italian cheeses, cured meats, picked vegetables and olives

Tomato and Mozzarella Crostini - \$3 per piece
Individual crusty garlic breads served with mozzarella, tomato & Basil

Caesar Salad Cups - \$4 per piece
Iceberg lettuce, crispy bacon, boiled egg & Caesar dressing

Thai Beef Salad Cups - \$4 per piece
Mixed leaf, seared beef and shredded vegetables dressed with lime & Chilli Thai dressing



**CAN'T SEE
WHAT YOU
LIKE?**

No problem, we can create a
custom menu or dish to suit
your needs

Thank you for booking with us, we look forward to hosting your special day. If you need anything please don't hesitate to speak with us.

TERMS & CONDITIONS

DEPOSIT - \$500

Deposit is required to secure the date of your event. This deposit will be returned when the final bill is issued.

ROOM HIRE - \$500

This fee is additional to minimum spend & covers the set up & pack down of your event to your desired requirements. This includes linen, cutlery, glassware and any decor eg; if you bring flowers or bomboniere etc we can place them as you like & table plans/name cards you wish for us to coordinate according to your instructions.

MINIMUM SPEND - \$4500

(Food & drink combined)

FINAL NUMBERS & MENUS

Final numbers & menus must be confirmed 2 weeks prior to the event. If final numbers decrease after you have confirmed these, you are still required to pay in full for confirmed numbers.

CANCELLATION POLICY

In the case of cancellation the following policy applies: A deposit refund will be granted if cancellation is greater than 60 days prior to your event.

In the case of a forced Government shut down due to COVID-19 restrictions, your deposit will be refunded in full.

FINAL PAYMENT

Final payment is required a week before your event, if you have a bar tab this can be paid on the night, although food and other charges will need to be paid prior to your event.

DECORATIONS & ROOM SET UP

All decorations, props or any thing brought to the venue externally must be removed the same day/ night at the conclusion of your event. We are not responsible for any damaged or missing items that are left behind. All events will be ready and set for you with basic silverware, napkins plate and glasses required for your event. If you wish to come and set decorations you will be given 2 hours prior to your event start time to set decor etc. If you require more time, you may be charged a fee of \$50 per hour.

NO CONFETTI POLICY

No confetti or confetti balloons are permitted for events, any event that fails to adhere to this will be charged a \$200 cleaning fee on top of the final cost of the event.

UNDERAGE GUESTS

All under 18s must be accompanied by their parent or guardian.

Under age drinking is illegal and not accepted under any circumstances. Any guest who partakes in this activity will be asked to leave the venue.

All ID's will be checked for events that have young guests attending. Any guests caught bringing alcohol into premises will be asked to leave immediately and we have the right to shut down the event immediately.

CUSTOMER CONDUCT

We do not tolerate defacing of property or violence within the venue if any guests take part in this, we have the right to shut down the event immediately and keep the \$500 deposit if any damage to the venue occurs.

By confirming your booking and paying your deposit, you agree to the above terms and conditions.

