



Functions 2017

\$87.50 function menu

Our chef creates a menu consisting of 4 entrees, 4 main meals and 4 desserts based from our current a la carte menu.

Inclusive of side dishes

Upstairs venue hire until 12am for dinner / 4pm for lunch

Professional staff

White table linen, tea light candles, Riedel Glassware and Daniel Chirico bread and olive oil

\$82.50 function menu

Our chef creates a menu consisting of 3 entrees, 3 main meals and 3 desserts based from our current a la carte menu.

Inclusive of side dishes

Upstairs venue hire until 12am for dinner / 4pm for lunch

Professional staff

White table linen, Riedel Glassware and Daniel Chirico bread and olive oil

Beverages

At Centonove beverages are purchased on a consumption basis. A copy of the wine list can be emailed to you to make selections before your occasion. A full range of bottled beer, spirits and soft drinks are available throughout the event at purchase price. It is best to confirm wine selections with your host before the event to ensure their availability and vintage.



Entrees

Hervey Bay scallops baked with garlic, parsley & lemon breadcrumbs ^(PGF)

Culatello di Parma aged 24 months, melon and purple basil ^(PGF)

Local Buffalo mozzarella, tomatoes, Ligurian olives and basil ^(GF, V)

Carpaccio of beef with rocket, truffled mushrooms, aioli and pecorino ^(GF)

Main Course

Rotolo of young pecorino, buffalo milk ricotta and silver beet with brown butter ^(V)

Ocean trout roasted with salsa verde, creamed potato and sorrel ^(GF)

Veal cotoletta with buffalo mozzarella, zuni pickles and lemon

Great Ocean Duck breast and leg with carrot and mustard fruits ^(GF)

Accompanied with

Potatoes roasted with rosemary and garlic

Salad of rocket, radicchio and fennel

Dessert

Panna cotta with passionfruit, pineapple, coconut and lemon curd ^(GF)

Soft centred chocolate fondant with raspberry cream and chocolate crumble

A selection of fine international cheeses with traditional accompaniments ^(PGF)

Tiramisu



(V) Vegetarian (GF) Gluten Free (PGF) Possible Gluten Free on request

Canapés: A list of canapés @ \$4.00 per item.

Tomato and mozzarella crostini

Roasted peppers and basil crostini

Yellowtail kingfish, horseradish

Fried baby calamari, green chilli

Fried prawn cutlet, spicy aioli

Rare beef, aged balsamic and Parmesan

Hot dates filled with Taleggio & pancetta

Raw tuna, pickled fennel

Natural oysters with vinaigrette

Truffled beef tartare crostini

Confit ocean trout crostini

Chickpea and goat's cheese crostini

Centonove Functions

BEVERAGES:

The most popular way to organise beverages is on a consumption basis. We have prepared a modified version of our wine list that is also attached to this email. Should you wish we are also happy to forward a copy of our more extensive wine list. Once your wines have been selected you literally only pay for what you drink. Likewise bottled beers and soft drinks are charged on consumption. Our experienced staff can provide further assistance on wine selections.

Notes:

- Centonove only uses fresh produce and on occasion we are unable to fulfil your menu selection. In this event our chef will endeavour to provide you with a similar or equal to product at no further cost to the host.
- Payments may be made by credit card or cash on the day. Credit card payments **may** incur an additional 2.5% charge to cover our merchant fees. Corporate cheques by prior arrangement.
- Centonove has one central stereo system through an Apple iPod for the entire restaurant. Alternative music like CD's and personal tapes the host or guests need to provide their own sound system.
- Centonove can provide the following support for your Audio/Visual needs. 1. Flexible power sources 2. Extension cords and plugs adapters. 3. Screen Hire available @ \$35
- Centonove is fully licensed until **midnight** and is a responsible server of alcohol.
- Centonove is a smoke free venue.
- All prices inclusive of GST.



Terms and Conditions

Tentative Bookings

Tentative bookings will be held for a maximum of seven days and will be considered cancelled if not confirmed.

Minimum Spend Requirement for Exclusive Use of Upstairs

- * Tuesday & Wednesday dinner \$2000 minimum expenditure for **exclusive use** of our upstairs dining room.
- * Thursday dinner \$2500 minimum expenditure for **exclusive use** of our upstairs dining room.
- * Friday & Saturday dinner requires \$4400 minimum expenditure for **exclusive use** of our upstairs dining room.

Confirmation of Bookings

On confirmation of bookings a deposit of \$500 is required and during the months of November/December a \$500 deposit.

Final Numbers

The final numbers are to be confirmed at least 24 hours prior to the event. This will be the Guaranteed Number. Charges will be based on the Guaranteed Number.

Cancellations

We understand that circumstances can change and that in some situations cancellations are necessary. If a cancellation is made more than three weeks prior to your function we will refund your deposit in full. However, if the cancellation is made less than three weeks prior to the occasion the deposit will only be refunded if the room is re-booked. In the event of the room not being re-booked the deposit will not be refunded. If the function is cancelled within seven days of the event a further \$500 will be charged in addition to the holding deposit (An \$800 overall fee).

Final Confirmation of your Function

Centonove prefers a personal appointment with our manager to discuss the final details of your function. This will include beverages, meals, timing, seating, and any other special arrangements you may require.

Payment

Payments may be made by credit card or cash on the day. Credit card payments **may** incur an additional 2.5% charge to cover our merchant fees. Corporate cheques by prior arrangement. All prices inclusive of GST.