



## Group Bookings for up to 40 guests for Dinner @ Centonove

November 2018 – December 2018

### Menu Options

If you have enquired about exclusivity of our upstairs dining room please refer to information below.

### **\$88.50 per Person**

*Choice of 4 entrees, 4 main meals and 4 desserts from following page*

Inclusive of side dishes

Inclusive of tea & coffee

Upstairs venue hire until midnight

Professional staff

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

Menu as selected

### **Minimum Spend Requirement for Exclusive Use of Upstairs**

\* Monday, Tuesday & Wednesday **dinner** \$3000 minimum expenditure for **exclusive use** of our upstairs dining room.

\* Thursday, Friday & Saturday **dinner** requires \$4500 minimum expenditure for **exclusive use** of our upstairs dining room.

\* Monday-Saturday **lunch** requires \$3000 minimum expenditure for **exclusive use** of our upstairs dining room.



### **Entree**

Burrata with broad beans, mint, peas & dill <sup>(V, GF)</sup>

Crudo of Yellowfin tuna, eggplant, soy, chilli & ginger <sup>(GF)</sup>

Poached veal fillet with tuna mayonnaise, baby capers & saltbush <sup>(GF)</sup>

Hervey Bay scallops baked with garlic, parsley and lemon breadcrumbs <sup>(PGF)</sup>

### **Main**

Rotolo of butternut pumpkin with goat's curd, sage & aged balsamic <sup>(V)</sup>

Loin of free-range lamb with broccoli puree, freekeh & goat's curd <sup>(GF)</sup>

Cone Bay barramundi with sweet corn, zucchini alla scapece & pancetta <sup>(GF)</sup>

Cotoletta of veal loin with celeriac remoulade, parsley butter & aioli

### **Accompanied with**

Dobson potatoes with rosemary & garlic

Butter lettuce with dill, chives & pangrattato

### **Dessert**

Panna cotta with strawberries, raspberries & meringue <sup>(GF)</sup>

Soft centred chocolate fondant with vanilla gelato & honeycomb

Tiramisu

A selection of fine cheeses with traditional accompaniments <sup>(PGF)</sup>



**Canapés:** A list of canapés @ \$5.00 per item.

- Zucchini flowers filled with ricotta and mint (V)
- Baby cos with crab remoulade, roe and chives (GF)
- Prosciutto di parma with melon and pepper (GF)
- Warm olive focaccia with vitello tonnato and saltbush
- Cresepelle with confit ocean trout, cultured cream and dill
- Fried calamari, lemon – (For functions over 6 people)

## **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.



### **Tentative Bookings**

Tentative bookings will be held for a maximum of seven 7 days and will be considered cancelled if not confirmed.

### **Confirmation of Bookings**

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

### **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 \$1000 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.

### **Cellar Room**

Centonove has an 8 seat wine cellar connected to our private dining room. In some instances this small room may already be booked prior to your enquiry. In this case on most occasions we must honour these earlier booking requests. In the event this is the case the disturbance to your party is almost non-existent as the room is sound proof. If the cellar room is vacant at the time of your enquiry or confirmation, please speak with our function co-ordinator as to the use of this space.