

AMBIANCE RISTORANTE

RISTORANTE . CAFÉ . BAR

Function Packages

(02) 4271 1430

bookings@ambianceristorante.com.au

\$50pp

Antipasto

Trio of freshly sliced Italian cured meats, buffalo mozzarella, marinated roasted vegetables, & olives served with house bread

Arancini

Arancini balls with Parmigiano Reggiano Sauce (v)

Bruschetta

Crusty bread, basil pesto, cherry tomatoes, eschalots, and parmesan snow, extra virgin olive oil and balsamic glaze (v)

Beetroot and Walnut Salad

Roasted beetroot, walnuts, red onion, spinach, rocket, pangritata, goats cheese and balsamic vinaigrette (v)

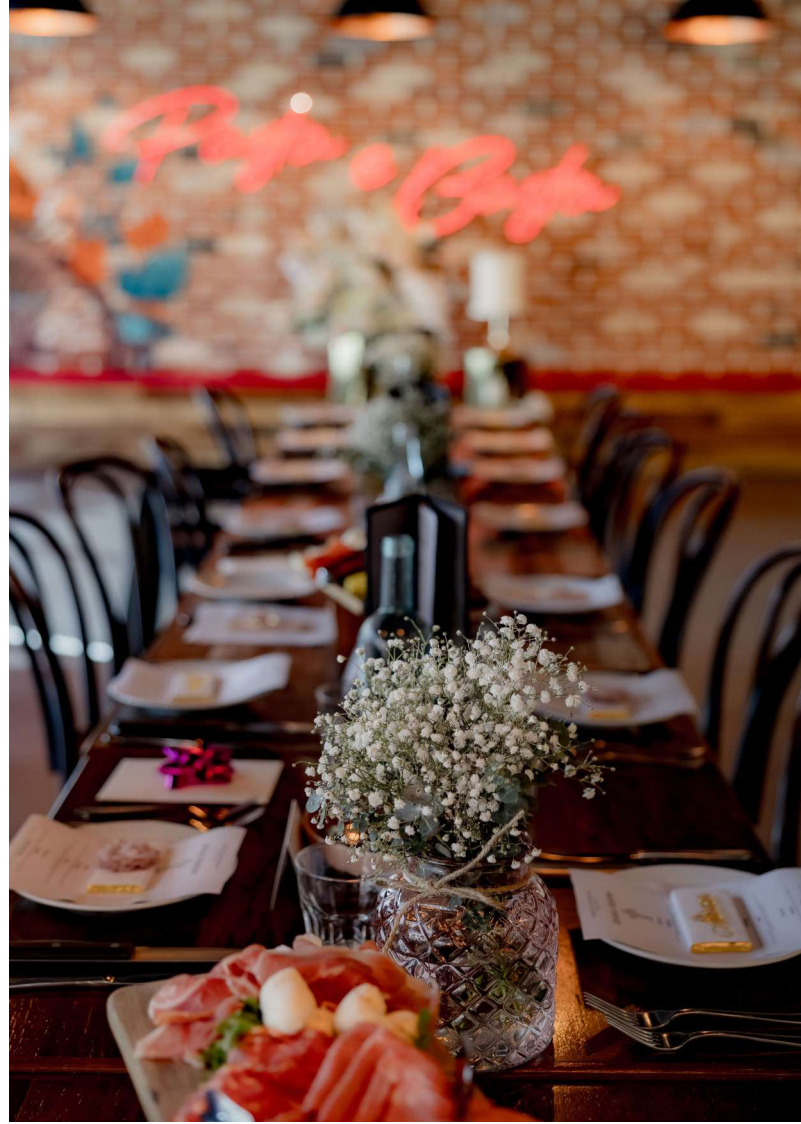
Nonna Nina's Gnocchi

Soft potato gnocchi pillows in house San Marzano tomato ragu with pork & veal mince, and Parmigiano Reggiano

Pasta Carbonara

Spaghettoni pasta pecorino Romano, guanciale, eggs, black pepper & whipped egg yolk cream

3 Hours



\$60pp

Antipasto

Trio of freshly sliced Italian cured meats, buffalo mozzarella, marinated roasted vegetables, & olives served with house bread

Arancini

Arancini balls with Parmigiano Reggiano Sauce (v)

Beetroot and Walnut Salad

Roasted beetroot, walnuts, red onion, spinach, rocket, pangritata, goats cheese and balsamic vinaigrette (v)

Margherita Pizza

San Marzano tomatoes, fior di latte cheese, pecorino Romano, basil

Carnivore Pizza

San Marzano tomatoes, salami, shredded ham, pork & fennel sausage, sliced onion, fior di latte cheese & pecorino

Nonna Nina's Gnocchi

Soft potato gnocchi pillows in house San Marzano tomato ragu with pork & veal mince, and Parmigiano Reggiano

Pasta Carbonara

Spaghettoni pasta pecorino Romano, guanciale, eggs, black pepper & whipped egg yolk cream

4 Hours



\$70pp Premium

Antipasto

Trio of freshly sliced Italian cured meats, buffalo mozzarella, marinated roasted vegetables, & olives served with house bread

Alternate Drop Pasta One

Choose one pasta from our menu for alternate drop

Alternate Drop Pasta Two

Choose one pasta from our menu for alternate drop

Shared Beetroot and Walnut Salad

Roasted beetroot, walnuts, red onion, spinach, rocket, pangritata, goats cheese and balsamic vinaigrette (v)

Shared Warm Vegetable Salad

Roasted seasonal vegetables, chestnut puree, Meredith's goats cheese, seeded mustard vinaigrette & dukkah (v) (gf)

Alternate Drop Protein One

Choose one protein from our menu for alternate drop

Alternate Drop Protein Two

Choose one protein from our menu for alternate drop

4 Hours



Dessert

Alternate Drop Dessert

Choose two of our desserts for alternate drop
\$8 Per Person

Seasonal Fruit Platters

Selection of fresh seasonal fruit served on platters to compliment your cake
\$6 Per Person

Children

\$25 Under 12 years

Starter

House garlic bread

Main

Chicken Schnitzel
Crumbed chicken breast served with shoe string fries

OR

Kids Pasta
Pasta with house tomato sauce with pork and veal mince

Ice-Cream Sundae

Vanilla ice-cream with chocolate topping, sprinkles & fresh strawberries

2m Grazing Table

\$1500 Suitable for 35-45

Freshly Cut Cured Italian Meats

Freshly cut San Daniele prosciutto, salami, coppa & mortadella

Cheeses

Selection of three fine Italian cheeses

House Marinated Vegetables

Eggplant, zucchini, roasted capsicums, and olives

Freshly Bread

Baked in house Pana di Casa bread

Seasonal Fruit

Freshly selected seasonal fruit

Selection of Sweets

Selection of house made sweets and slices



Grazing Additions

Additional \$5 each

Choose three for \$12

Arancini

Arancini balls with Parmigiano Reggiano Sauce (v)

Polenta Bites

Fried polenta bites with chilli jam (v)

Bruschetta

Crusty bread, Basil Pesto, Cherry Tomato, Red Onion, Buffalo Mozzarella, with Olive Oil and Balsamic Vinegar (v)

Garlic and Herb Ciabatta

House ciabatta bread with confit garlic and herb butter (v)

Shoe String Fries

Served with tomato sauce or aioli

Salt & Pepper Squid

Tender fried salt & pepper squid with garlic aioli and lemon

Italian Meatballs

Pork mince meatballs in a rich tomato sugo



Ambiance Ristorante

Event Booking & Agreement Form

All function bookings are tentative until such time a signed agreement is received and a deposit has been paid.


Please complete the customer and event details section, read and sign the terms and conditions and return to bookings@ambianceristorante.com.au or at the restaurant. These terms and conditions must be read and agreed to in order to secure your booking. By signing this form, you are stating that you have read, understand and agree to the terms and conditions for booking a function at Ambiance Ristorante.

CUSTOMER DETAILS			
First Name		Surname	
Phone		Email	
Address			Business

EVENT DETAILS			
Day & Date	Start Time		Finish Time
Guest Numbers	Adults	Children	
Occasion			

Terms and Conditions:

- Deposit and Payment:** An initial deposit of \$200 is required to secure all event bookings. The deposit amount will be taken off the final amount. An invoice with payment methods will be forwarded to you once this form is received. For private functions, 50% of the food bill must be paid 7 days prior to the event. The final balance is to be settled at the conclusion of the event.
- Event Length:** The customer agrees to adhere to the nominated start and finish times as allocated by their chosen function package. Events can be extended with prior arrangement at a cost of \$150 per hour. A charge of \$300 per hour or part thereof will apply should your function extend past its designated finishing time without prior arrangement. This cost is a general charge and does not cover other costs such as drinks, food and all other services.
- Additional Charges:** To secure a private event, there must be a minimum of 60 adults. Should numbers drop before the event date, 60 adults will still be charged. An additional restaurant hire charge of \$150 per hour is applicable to all private events.
- Sunday Events:** Functions held on Sundays will incur a 10% surcharge to the food set menu pricing.
- Price Increases:** Management reserves the right to amend or change the pricing in the event of cost changes beyond their control, whilst making every effort to honour the original agreed price. Any cost increases will be fully justified in writing.
- Final Numbers:** Ambiance requires that final guest numbers be confirmed 72 hours prior to the function date. This number can be decreased or increased however the number confirmed at 72 hours prior is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function.
- Cancellations:** Any cancellations must be made in writing and confirmed by Ambiance Ristorante. Cancellations received more than 30 days prior to the function date will receive a full refund. Cancellations received more than 14 days prior to the function date will receive 50% of the deposit. Cancellations made less than 14 days prior to the function date will not be entitled to a refund of the deposit.
- Access:** Ambiance will make early access to the restaurant available one hour prior to the commencement of the function for any decorations and other set up by external vendors. All decorations and set-up must receive prior approval from the restaurant. All rubbish and unwanted decor must be removed at the conclusion of the event or additional cleaning and disposal charges will apply. No guests are permitted to enter the venue before the agreed starting time.
- BYO:** No food or drink may be brought into functions, the only exception being celebration cakes.
- Conduct:** The customer is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff. Please also note that in line with Australian legislation relating to responsible service of alcohol, Ambiance management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

Signature		Date	/	/
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OFFICE USE ONLY	
Deposit Amount/Date Paid	Event Entered/ Follow Up Date