

FUNCTIONS PACKAGE

# Verona

FRESH ITALIAN

VERONABIRTINYA.COM.AU



# Hello

Welcome to Verona Fresh Italian, where our passion for authentic, handmade Italian dishes shines. Located in Birtinya, we bring Italy's rich culinary traditions to your special events. Our chefs use time-honoured recipes and the finest ingredients to ensure an unforgettable dining experience. Whether you're hosting an intimate gathering for 10 or a grand celebration for up to 65 guests, Verona Italian is dedicated to creating memorable moments that delight your senses and warm your heart. Let us transport you to the enchanting streets of Verona with every bite, making your occasion truly special.

*Verona Fresh Italian*

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# Banchetto di Famiglia

*(10+ Guests)*

Our Menu Fisso (set menu) is perfect for larger groups who love sharing a culinary experience. Designed to bring people together, our menu allows you to savour a selection of our favourite dishes and indulge in the authentic taste of Italy. From rich pastas to succulent meats and traditional Napoli style pizzas, every dish is crafted to highlight the best of Italian cuisine.

We believe in catering to everyone's needs, so please let us know of any dietary requirements or preferences. Join us and embark on a flavorful journey through Italy with your friends and family!





# La Festa Italiana

*(40-65 Guests)*

EXCLUSIVE VENUE HIRE

## Lunch

*12pm-4pm*

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Monday - Friday  
Minimum spend \$3.5k

Saturday - Sunday  
Minimum spend \$4k

## Dinner

*5pm-10pm*

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Sunday - Thursday  
Minimum spend \$4k

Friday - Saturday  
Minimum spend \$8k

Perfect for parties and special events, our tailored service ensures an unforgettable dining experience. Enjoy exclusive venue hire and immerse yourself in the authentic Italian culinary experience.

Please note that the minimum spend applies across both food and beverage.



# Menu Fisso

## STANDARD MENU - \$69PP

Our fixed menu is crafted for sharing and savouring some of our favourite house-made dishes, including our traditional Napoli style pizzas and freshly made pasta.

### Starters

Fire bread with dipping sauce

### Anti Pasti Platter

Prosciutto, mild salami, guindillas, marinated cherry tomatoes, olives and condiments

### Main Course

*(Choose one pizza or pasta from our main menu and two options from below)*

#### BEEF LASAGNE

House-made classic beef lasagne

#### CHICKEN SALTIMBOCCA

Lightly floured chicken thighs, cooked in butter and white wine with sage and prosciutto

#### GNOCCHI ALLA SORRENTINA

House-made gnocchi baked in tomato sugo with mozzarella and basil

#### PORK COTTOLETTA

Crumbed and fried pork schnitzel, with lemon and herbs

### Sides

*(Select any 3 options from below)*

#### ROCKET & PEAR SALAD

Wild rocket, shaved parmesan, hazelnuts, pear, extra virgin olive oil, pickled shallots

#### CAPRESE SALAD

Cherry tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil

#### BROCCOLINI

Sauteed broccolini, garlic butter, parmesan

#### ROASTED POTATOES

Crispy roasted potatoes, truffle pecorino, fresh herbs

#### RISSOT MILANESE

Classic risotto with parmesan

#### PEPPERONATA

Roasted capsicums, tomatoes, onion, garlic

### Dessert - Alternate Drop

#### CLASSIC TIRAMISU

Mascarpone, savoiardi biscuit, Kai coffee, dark chocolate

#### ARANCIA e CIOCCOLATE BROWNIE

Chocolate & Cointreau brownie, meringue pieces, orange custard

#### CANNOLI

Pastry filled with sweet ricotta

# Menu Fisso

## PREMIUM MENU - \$79PP

Our premium menu is crafted to elevate your dining experience, featuring an expanded selection of exquisite starters and a range of luxurious main courses.

### Starters

Fire bread with dipping sauce

### Anti Pasti Platter

Prosciutto, mild salami, guindillas, marinated cherry tomatoes, olives and condiments.  
Additional choice of two cheeses

### Main Course

*(Choose one pizza or pasta from main menu and two options from below)*

#### PORCHETTA

Pork belly, stuffed with Italian seasonings and herbs, rolled and roasted until crispy

#### ROASTED BEEF SIRLOIN

Roasted beef sirloin, cooked medium rare, served with porcini mushroom cream sauce

#### BAKED WHOLE SNAPPER

Whole baked snapper, butter and caper sauce, fresh herbs

### Sides

*(Select any 4 options from below)*

#### ROCKET & PEAR SALAD

Wild rocket, shaved parmesan, hazelnuts, pear, extra virgin olive oil, pickled shallots

#### CAPRESE SALAD

Cherry tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil

#### BROCCOLINI

Sauteed broccolini, garlic butter, parmesan

#### ROASTED POTATOES

Crispy roasted potatoes, truffle pecorino, fresh herbs

#### RISSOT MILANESE

Classic risotto with parmesan

#### PEPPERONATA

Roasted capsicums, tomatoes, onion, garlic

### Dessert - Alternate Drop

#### CLASSIC TIRAMISU

Mascarpone, savoiardi biscuit, Kai coffee, dark chocolate

#### ARANCIA e CIOCCOLATE BROWNIE

Chocolate & Cointreau brownie, meringue pieces, orange custard

#### CANNOLI

Pastry filled with sweet ricotta







# Pacchetto di Bevande

## OPTIONAL DRINKS PACKAGE

Elevate your dining experience with our optional drink packages, offering unlimited beverages for up to 3 hours to keep your guests refreshed and satisfied. Alternatively, choose the flexibility of a bar tab to suit your event's needs.



### Standard

\$55PP

#### SPARKLING WINE

Dancer Prosecco

#### WHITE WINE

*Choice of one*

Kopu Marlborough Sauvignon Blanc

WMC Chardonnay

Masterpeace Pinot Grigio

#### RED WINE

*Choice of one*

Empress Shiraz

Bel Co. Pinot Noir

Colour Of Raven Cabernet

Sauvignon

#### BEER

Peroni Libera

XXXX Gold

Peroni 3.5 Leggera

Peroni Nastro Azzuro

Peroni Red

Corona

Stella Artios



### Premium

\$75PP

#### SPARKLING WINE

*Standard package plus choice of one*

Dancer Prosecco

Colesel Prosecco Brut

#### WHITE WINE

*Standard package plus choice of one*

Borgo Matilda Pinot Grigio

Sassarini Vermintino

Tempa Di Zoe Fiano

#### RED WINE

*Standard package plus choice of one*

Funaro Nero d'Avola D.O.C.

Lorenzo Manfredi Chianti D.O.C.G.

Cantina Fiorentino Primitivo I.G.T.

#### BEER

All Beers Available

#### SPIRITS

House vodka, gin, rum, whiskey



# Terms & Conditions



## BOOKING & CONFIRMATION

Bookings are confirmed once we receive either a 50% deposit of the event cost or full payment. The availability of full venue hire is subject to confirmation. At the time of booking, a 50% deposit is required based on the initial guest count. You may adjust the number of guests by up to 10 more or fewer as needed.

Verona reserves the right to cancel functions and provide a full refund.

## MINORS

Under 18s are permitted in the venue supervised by a parent or legal guardian until 10pm.

## BREAKAGES & EXTRA CLEANING

Should there be any breakages to furniture/fixtures/equipment or extraordinary cleaning required this will be charged to the organiser. Table scatters and confetti are strictly prohibited.

## MINIMUM SPEND

Our full venue hire is subject to a minimum spend. Minimum spend can be combined across both food and beverage.

## ACCESSABILITY

Verona Italian is a fully accessible venue.

## CANCELLATION POLICY

### Days Prior to Event Date:

Cancellation more than 21 but less than 45 days prior to the event will result in loss of 50% of your deposit. Cancellation within 21 days prior to event will result in loss of 100% of your deposit.

### 14 days prior to Event Date:

- Final numbers will be confirmed with you by the function manager 14 days prior to the event date.
- Once the numbers are confirmed no reduction in numbers will be accepted and you acknowledge you will pay liable to pay for the confirmed number of attendees.
- Final catering choices will be confirmed with you by the functions manager at the same time.
- If there are any additions to the numbers or catering choices, an adjusted invoice will be sent to you for payment.
- The entire outstanding balance of the event will need to be paid and cleared into the Verona account 10 days prior to the event.
- Cancellation within 10 days of event will result in loss of 100% of your event invoice.

### Any Additional Charges

Additional beverages, food or other charges (Bar tabs, extra food, etc) not otherwise included within your event package, need to be settled on the same day of your event. Failure to do so, will incur an administration fee of \$250.

# Book your event

For more information, contact us today and start planning a unique and unforgettable event with Verona Italian.



## Contact:

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