



OSTERIA COURTYARD FUNCTION KIT

Osteria caters to a wide variety of events with menus and room configurations to suit any size & style of event.

We cater for

- // Birthdays
- // Anniversaries
- // Engagement Parties
- // Christenings
- // Weddings
- // If you want to celebrate it, then we can cater for it

WHY CHOOSE OSTERIA?

Because...

- // Our pizza and coal fired BBQ menus are amazing!
- // We offer exceptional value
- // We grow our own produce on site
- // We source the freshest local ingredients
- // We have a range of room configurations to suit your event and number of guests
- // We make the whole process very easy
- // We charge no room hire fees when using our current facilities

Osteria has its own 1/2-acre organic kitchen garden, extensive beverage list and great Italian influenced seasonal menus, coal fired grill and smoker, enclosed courtyard, outdoor area, and kid's playground. Our venue and team can create an intimate event or something extravagant, just email us to start the process.

Our chefs can prepare food direct from the grill while your guests soak up the atmosphere or, you can kick back and let our friendly service team take care of you with a menu of your choice. Breakfast under the arbour or a formal dinner with matching wines, its only held back by your imagination.

Our Restaurant Manager can tailor a beverage package/menu to your needs or, Grace our amazing bartender will work with you to create an exciting array of cocktails both alcoholic and non-alcoholic for your guests. Please discuss your options with our restaurant manager. A basic package overview is located at the bottom of this function kit.

We hope to see you and your guests here at Osteria soon!

*Please note that menus are subject to change without notice due to seasonal availability.
15% surcharge applies on public holidays.*



1 Barclay Drive, Casuarina

☎ 02 6674 9962

www.osteriacasuarina.com.au

admin@osteriacasuarina.com.au



STAND-UP EVENTS

Choose a canapé menu that suits your occasion. We have 3 tried and proven service options put together for you to make it easy, or, you can choose as few or as many options as you like. It's all up to you, our staff are happy to guide you through the process to ensure that you have everything that you need.

Party Packages require a minimum of 20 or 30 guests - menus are available for groups under 20 upon request. Please see the minimum requirement next to each package heading.

Canapé Menu Options

// \$24pp

CHOOSE 5 CANAPÉS // 5PP (MINIMUM 30 PEOPLE)

Chilled Oysters – Natural/lemon, Champagne Jelly, Bloody Mary
Chilled tomato soup, picked crab, baby herbs
Seafood croquettes, chilli jam
Smoked salmon, caper, red onion, aioli, toast
Crab, fennel, chilli & lemon bruschetta
Roast beef, pumpkin, onion jam, feta chopsticks
Chicken skewers, garden herbs & spiced paste
Pork dumplings, ponzu & soy
Crispy pork spoon, ginger & lime caramel
Balsamic mushrooms & goats cheese tart with chives (V)
Tomato, bocconcini, basil bruschetta (V)
Vegetarian spring rolls, sweet chili (V)

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Pizza Packages

Our pizza packages are designed for those looking to provide some background food for their guests without providing a full catering option. These options are perfect for stand up events with minimal fuss and effort required.

Please note that all of our menus change seasonally to ensure the freshest produce is available. Our event planner will send you our current pizza options for you to choose from.

Pizza Package

MINIMUM 20 PEOPLE

// 12.50pp

Pizzas will be served to your guests at a time determined by you. We can serve them in a hurry to fill everyone up or you can have them served throughout the event to extend the food service period.

Choose 4 traditional Italian pizzas for your guests // Each guest receives 4 slices of pizza each.

Pizza, Bread & Dips Package

MINIMUM 20 PEOPLE

// \$19.50pp

Bread & home-made dip platters served for your guests on arrival, followed by a selection of 4 traditional Italian pizzas varieties for your guests served over the course of the night at times determined by you.

Choose 4 pizzas for your guests // Each guest receives 4 slices of pizza each.

Pizza, Canapé Package

20 PEOPLE

// 28.90pp **MINIMUM**

Bread & home-made dip platters served for your guests on arrival, followed by a selection of 4 traditional Italian pizzas varieties for your guests served over the course of the night at times determined by you.

Choose 4 pizzas for your guests // 4 slices pp.

Choose 3 canapes from the list above for your guests // 1 of each canapé pp.



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Coal Grill & Smoker Option

This option is for those looking to create an event with loads of atmosphere and an exciting and interactive menu. Our chef will be cooking everything up right in front of your guests as they enjoy the flavours of our coal fired BBQ and smoker located in the courtyard. All of your guests will be content after a feast of fun and flavour.

BBQ substantial canapes

// \$40.00pp

MINIMUM 30 PEOPLE

Prawn skewer, chilli, lemon and garlic dressing.
Smoked pork slider, slow cooked pork shoulder, pickles, home grown rocket.
Smoked chicken and quinoa salad, citrus dressing
Homemade pork & fennel sausage, rocket, tomato jam, mini bread roll.
Lamb cutlet, organic lamb cutlet, harissa.
Chicken skewer, free range chicken thigh, chermoula.
Mini cheese burger, grass fed beef patties, cheese, pickles, mustard, tomato ketchup.

// 1 of each canapé pp.

Coal Grill and Pizza Option

Want a mix of the two, then this option is for you. Start with some BBQ treats and wrap it all up with our traditional Italian pizzas. Our chef will be cooking on the BBQ as your guests arrive which will add a great aroma and ambience to your event. Once your guests have been tantalised we will start rolling out our Italian pizzas to wrap it all up.

3 BBQ canapes and 4 pizzas styles

// \$36.50pp

MINIMUM 20 PEOPLE

Mini cheese burger, grass fed beef patties, cheese, pickles, mustard, tomato ketchup.
Chicken skewer, free range chicken thigh, chermoula.
Prawn skewer, chilli, lemon and garlic dressing.

4 Pizzas choices - Choose 4 traditional Italian pizzas for your guests // 4 slices pp.



Build your own menu options

From the Grill

Choose a selection of substantial BBQ canapes for your guests. Chef is included in the cost for all events over 30 people. Food can be served from the kitchen at no additional cost for groups under 30 or, additional fees may apply if a chef is required for groups smaller than 30 guests.

Choose 3 items

// \$24.50pp

Choose 5 items

// \$36.50pp

INCLUDES CHEF // MINIMUM 30 PEOPLE

Prawn skewer, chilli, lemon and garlic dressing.
Smoked pork slider, pickles, home grown rocket.
Smoked chicken and quinoa salad, citrus dressing
Charred squid, garden leaves, chilli jam, fresh lemon.
Homemade pork & fennel sausage, rocket, tomato jam, mini bread roll.
Lamb cutlet, harissa.
Chicken skewer, chermoula.
Mini cheese burger, pickles, mustard, tomato ketchup.

Pizza Options

Choose a selection of pizzas for your event - please note menu changes seasonally, ask our Planner for our current pizza menu. Pricing will be confirmed once pizza choices and quantities are selected.

SAMPLE PIZZA MENU

Regina – Passata + buffalo mozzarella + cherry tomatoes + fresh basil. (v)
Ortolana – Passata + fior di latte mozzarella + bell peppers + artichokes + potato + eggplants, olives + onion. (v)
Maialona – Passata + fior di latte mozzarella + Bangalow ham + hot salame + pork sausage.
Boscaiola - Fior di latte mozzarella + truffle paste + swiss brown mushroom + roasted walnuts + prosciutto.
Tirolese – Passata + fior di latte mozzarella + roasted potatoes + speck + rosemary.
Golosa - Fior di latte mozzarella + gorgonzola + roasted pinenuts + caramelised peaches + fresh arugula. (v)
Quattro formaggi – Passata + fior di latte mozzarella + gorgonzola + ricotta + scamorza + taleggio. (v)
Gamberi - Fior di latte mozzarella + prawns + zucchini.

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Platters

PLATTERS SERVE 10 GUESTS // MINIMUM 20 PEOPLE

Breads & Dips

// \$55

House made dips, E.V.O.O, aged balsamic & fetta, toasted breads.

Cocktail Platter

// \$75

Glass noodle & vegetable spring rolls, curry samosas, beer battered flathead fillets, garlic prawns wrapped in wonton pastry, assorted dipping sauces.

Antipasti Platter

// \$98

Grilled zucchini, eggplant, sweet semi dried tomatoes, roast red peppers, olives, fresh basil pesto, warm breads.

Salumi Platter

// \$98

Iberico jamon, wagyu bresciola, assorted Italian salumi, salsiccia, bangalow leg ham, warm breads.



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SIT-DOWN EVENTS

Feed Us Option 1

Minimum 20 people

// \$37pp

ENTREES & SHARE DISHES *(available with GF breads)*

Pane con olio & aceto balsamico - **Panini** served with balsamic and olive oil (v, df)

Calamari fritti - Fried squid + crispy artichoke + smoked aioli + lemon + thyme salt. (df)

Bruschetta con pomodori misti e scamorza – Bruschetta, smoked, dried & fresh tomatoes + basil + scamorza. (v)

Insalata di pesche alla griglia - **Grilled peach** + asparagus + prosciutto + fior di latte mozzarella salad. (gf)

CHOOSE 4 PIZZAS FROM *(available on gluten free bases)*

Regina – Passata + buffalo mozzarella + cherry tomatoes + fresh basil. (v)

Ortolana – Passata + fior di latte mozzarella + bell peppers + artichokes + potato + eggplants, olives + onion. (v)

Maialona – Passata + fior di latte mozzarella + Bangalow ham + hot salame + pork sausage.

Boscaiola - Fior di latte mozzarella + truffle paste + swiss brown mushroom + roasted walnuts + prosciutto.

Tirolese – Passata + fior di latte mozzarella + roasted potatoes + speck + rosemary.

Golosa - Fior di latte mozzarella + gorgonzola + roasted pinenuts + caramelised peaches + fresh arugula. (v)

Quattro formaggi – Passata + fior di latte mozzarella + gorgonzola + ricotta + scamorza + taleggio. (v)

Gamberi - Fior di latte mozzarella + prawns + zucchini.

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Feed Us Option 2

// \$46pp

Minimum 20 people

ENTREES & SHARE DISHES *(available with GF breads)*

Pane con olio & aceto balsamico - **Panini** served with balsamic and olive oil. (v, df)

Calamari fritti - Fried squid + crispy artichoke + smoked aioli + lemon + thyme salt. (df)

Carpaccio di manzo con parmigiano reggiano - Beef carpaccio + reggiano ice cream + garden arugula. (gf)

Bruschetta con pomodori misti e scamorza - Bruschetta, smoked, dried & fresh tomatoes + basil + scamorza. (v)

Insalata di pesche alla griglia - **Grilled peach** + asparagus + prosciutto + fior di latte mozzarella salad. (gf)

CHOOSE 2 PIZZAS FROM *(available on gluten free bases)*

Regina - Passata + buffalo mozzarella + cherry tomatoes + fresh basil. (v)

Ortolana - Passata + fior di latte mozzarella + bell peppers + artichokes + potato + eggplants, olives + onion. (v)

Maialona - Passata + fior di latte mozzarella + Bangalow ham + hot salame + pork sausage.

Boscaiola - Fior di latte mozzarella + truffle paste + swiss brown mushroom + roasted walnuts + prosciutto.

Tirolese - Passata + fior di latte mozzarella + roasted potatoes + speck + rosemary.

Golosa - Fior di latte mozzarella + gorgonzola + roasted pinenuts + caramelised peaches + fresh arugula. (v)

Quattro formaggi - Passata + fior di latte mozzarella + gorgonzola + ricotta + scamorza + taleggio. (v)

Gamberi - Fior di latte mozzarella + prawns + zucchini.

MAIN FARE

Polletto alla diavola - Grilled **spatchcock** + smoked tomato, eggplant & bell pepper caponata, + garden arugula. (gf, df)

Polenta frita con crema al gorgonzola - **Fried polenta** + gorgonzola cream. (v, gf)



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Feed Us Option 3



Minimum 20 people

ENTREES & SHARE DISHES *(available with GF breads)*

Pane con olio & aceto balsamico - **Panini** served with balsamic and olive oil (v, df)

Calamari fritti - Fried squid + crispy artichoke + smoked aioli + lemon + thyme salt. (df)

Carpaccio di manzo con parmigiano reggiano - Beef carpaccio + reggiano ice cream + garden arugula. (gf)

Bruschetta con pomodori misti e scamorza – Bruschetta, smoked, dried & fresh tomatoes + basil + scamorza. (v)

Insalata di pesche alla griglia - **Grilled peach** + asparagus + prosciutto + fior di latte mozzarella salad. (gf)

CHOOSE 2 PIZZAS FROM *(available on gluten free bases)*

Regina – Passata + buffalo mozzarella + cherry tomatoes + fresh basil. (v)

Ortolana – Passata + fior di latte mozzarella + bell peppers + artichokes + potato + eggplants, olives + onion. (v)

Maialona – Passata + fior di latte mozzarella + Bangalow ham + hot salame + pork sausage.

Boscaiola - Fior di latte mozzarella + truffle paste + swiss brown mushroom + roasted walnuts + prosciutto.

Tirolese – Passata + fior di latte mozzarella + roasted potatoes + speck + rosemary.

Golosa - Fior di latte mozzarella + gorgonzola + roasted pinenuts + caramelised peaches + fresh arugula. (v)

MAIN FARE

Polletto alla diavola - Grilled **spatchcock** + smoked tomato, eggplant & bell pepper caponata, + arugula. (gf, df)

Polenta fritta con crema al gorgonzola - **Fried polenta** + gorgonzola cream. (v, gf)

Insalata mista all'aceto balsamico ed erbe - **Mixed lettuce** + garden herbs + balsamic dressing. (v, gf, df)

DESSERT *(desserts served alternate plate)*

Semifreddo al tiramisù - **Tiramisu** semifreddo.

Pannacotta con cannella & peperoncino - Cinnamon & chilli pannacotta + orange & mint salad + almond biscotti.

Minimum 30 people

CHOOSE 2 ENTREE OPTIONS

Gnocchi con patate dolci - Gnocchi, roasted sweet potato, oven dried tomatoes, garden arugula & gorgonzola. (v)

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Ravioli ripieni con ricotta e noci di macadamia - Ravioli with ricotta and macadamia nuts, brown butter & sage. (v)

Insalata di pesche alla griglia - **Grilled peach** + asparagus + prosciutto + fior di latte mozzarella salad. (gf)

Calamari fritti - Fried squid + crispy artichoke + smoked aioli + lemon + thyme salt. (df)

Spaghetti con polpette al sugo - Meatballs + rich tomato sauce.

CHOOSE 2 MAIN OPTIONS

Polletto alla diavola - Grilled **spatchcock** + smoked tomato, eggplant & bell pepper caponata, + garden arugula. (gf, df)

Rotolo d'agnello ripieno con pinoli, spinaci & taleggio - **Lamb** back strap stuffed with silver beet, taleggio & pine nuts + artichoke & potato rosti. (gf)

Pesce speciale – **Daily Fish** special.

Orecchiette con broccoli e speck - Orrechiette, speck, asparagus, broccoli, garlic, lemon & garden herbs.

DESSERT

Semifreddo al tiramisù - **Tiramisu** semifreddo.

Pannacotta con cannella & peperoncino - Cinnamon & chilli pannacotta + orange & mint salad + almond biscotti.

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BEVERAGE PACKAGES

We offer 5% discount for selected bar tabs and 10% discount for all events using our purpose built, rustic beverage boxes within your event space.

Bar tabs can be used to provide drinks selected from our extensive beverage list to a value pre-determined by you. Guests can then simply purchase their own drinks over the bar or, you can decide to extend the tab. Please discuss options with our Event Planner.

For all groups over 40 a drinks package or bar tab must apply for at least 1½ hours or a minimum of 2 drinks per person to eliminate possible issues relating to infrastructure and bar space. You are welcome to request that guests purchase their own drinks 1½ hours or 2 drinks pp after the commencement of the event.

Welcome Cocktail

// \$10.50pp

COCKTAIL FOR GUEST ARRIVAL

Green apple mojito
Osteria grown passionfruit caprioska
Peach Bellini
Classic cosmopolitan

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Basic Beverage Package - 4 Hour Package // \$42pp

Ataahua NZ Sauvignon Blanc, Casa Sangiovese/Merlot, Mad Fish Sparkling
(these are subject to change - but will remain similar).

XXXX Gold, Toohey's New, Cascade Premium Lite.

Coke, Sprite, Lift, OJ and Apple Juice.

// Premium beer an additional \$3pp, select from Stone & Wood, Corona and Asahi //

Basic Beverage Package - 5 Hour Package // \$52pp

As above

Basic Beverage Package - 6 Hour Package // \$62pp

As above

Premium Beverage Package - 4 Hour Package // \$54pp

Astrolabe Sauvignon Blanc, Laughing Jack Shiraz, Rive Prosecco

Corona or Asahi or Stone & Wood, XXXX Gold, Cascade

Premium Lite. Coke, Sprite, Lift, OJ and Apple Juice.

Premium Beverage Package - 5 Hour Package // \$64pp

As above

Premium Beverage Package - 6 Hour Package // \$74pp

As above

Deluxe Beverage Package - 4 Hour Package // \$88pp

Kalleske Shiraz, Shaw & Smith Sauvignon Blanc, Dominique Portet Rosé Sparkling

Corona, Stone & Wood Pacific Ale, XXXX Gold, Cascade Premium Lite

Coke, Sprite, Lift, OJ and Apple Juice.

Deluxe Beverage Package - 5 Hour Package // \$100pp

As above

Deluxe Beverage Package - 6 Hour Package // \$112pp

As above



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TERMS AND CONDITIONS

CONFIRMATION OF BOOKING & PAYMENTS

- 1 // A booking is only confirmed upon receipt of this signed Terms & Conditions agreement along with a deposit payment of \$350.
- 2 // Deposit payments can be made by credit card, cash or EFTPOS. Credit card payments attract a surcharge of 1.3%.
- 3 // Final payment required at least 7 working days prior to the event.
- 4 // In certain exceptional and unforeseen circumstances it may be necessary to assign a different area/room or venue. We will provide sufficient notice where possible.
- 5 // Final details are due no later than seven working days prior to the booking date. This includes menus and dietary requirements.
- 6 // Menus are subject to change at any time in line with produce availability.
- 7 // Final numbers are due seven days prior to the booking date. Decreased event numbers within five working days will not be accepted. Increased event numbers within five working days must be discussed.
- 8 // If full payment is not received prior to the function date, Osteria reserves the right to cancel the function.

DECORATIONS, THEMING & STYLING THE VENUE

- 1 // Theming and decorating must be pre-arranged and must include details of deliveries and/or theming companies. Decorating the function room/area is allowed however certain decorations are not permitted [i.e. confetti, sticky tape, table scatters, wall hooks and party poppers]. In the instance that these items are used the client is liable for any damages caused and/or cleaning expenses associated. All decorations must receive sign off from Osteria.

PA & AV

- 1 // We do not allow use of any PA & AV system in Osteria's courtyard.

MUSIC

- 1 // Osteria only allows background restaurant music to be played within our courtyard and restaurant spaces.

VENUE CLOSING TIME & TRANSPORT

- 1 // Osteria has a legal obligation to have the venue closed and all guests off of the property by 11.30pm on the night of the event.
- 2 // Transport in the form of buses and taxis must be ordered and arranged to collect guests by 11:15pm at the latest, from the front of Osteria.
- 3 // Osteria closes at 4pm from Sunday to Tuesday.



osteria

1 // Osteria does not accept responsibility for the injury, damage or loss of, any client's property left on the premises prior to, during or after an event. Any damages caused to property during an event are the financial responsibility of the client.

SECURITY

1 // To fulfil our obligations under the Liquor Act in respect to ratio of security providers to guests, all functions 'may' be subject to the requirement of an appointed security guard. If this is deemed necessary, this will be at the expense of the client. This is charged at \$58.00 per hour for the duration of the function [minimum 4 hours applies]. If you are required to have security, you will be advised prior to confirmation of your booking.

MINORS

1 // Any guests under 18 years of age must have their parent/ legal guardian's supervision at all times.
2 // Osteria has zero tolerance on underage drinking. Should a minor be found consuming alcohol the function will be shut down.

CANCELLATIONS

1 // Written notification must be provided to Osteria in all instances.
2 // Notice outside four weeks prior to the booking date the full deposit will be retained and held in trust for another date (for a six-month period).
3 // Notice before two weeks of the booking date the full deposit will be returned.
4 // Notice within 2 weeks of the booking date 50% of the agreed deposit will be returned.

REGULATIONS

1 // Government regulations state that a current Australian drivers' license (valid with photo), a current passport, or an 18+ Card are the only valid documents for proof of age. Please advise guests, that any persons not able to produce valid ID may be refused beverage service.
2 // Restaurant Management and staff, including our contracted crowd controllers, adhere to the laws governing the Responsible Service of Alcohol – NSW Liquor Licensing Department. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. Management has the right to exercise regulatory conditions at any time during a function if it is believed that the alcohol consumption rate is excessive.

Signed: _____ Name: _____ Date: _____

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