

host your cocktail party in

SHANIKAS RED ROOM



canapé menu

ITALIAN MEATBALLS
CHICKEN AND BRIE WRAPPED IN PROSCIUTTO
LEMON MYRTLE CALAMARI
PESTO AND CHEESE CIABATTA
CAJUN COATED CHICKEN
ARANCINI

Minimum \$1200 for 600 pieces

Price includes room hire
plus jukebox/karaoke/ipod facility.

Vegetarian options available.

Please advise of any special dietary requirements/
requests when confirming menu.

Please Note: Canapé packages must
include one of our bar options (see overleaf).

add dessert

Selection of:

MINI LEMON TARTS
CHOCOLATE MOUSSE CUPS
BRANDY SNAP CIGARS

Minimum \$300 for 120 pieces

extra food

Extra food can be organised during your function,
additional costs apply, see below. Please note:
not all finger food may be available.

- **Pesto and Cheese Ciabatta...** 50 pieces at \$25
- **Lemon Myrtle Calamari...** 50 pieces at \$75
- **Cajun Coated Chicken...** 50 pieces at \$75

COCKTAIL PARTY CONDITIONS

- All Cocktail functions require a \$500 holding deposit upon booking (Non-refundable).
- 50% of balance for canapé package required 2 weeks after \$500 holding deposit has been paid.
- Remaining balance for canapé package to be paid 1 day prior to function.
- All patrons attending must be 18 years old or over.
 - Photo ID must be produced on request from bar staff. Failing to do so can result in ejection from the premises.
 - Cocktail functions are not available for 18th birthday parties.
 - Management reserves the right to accept or refuse Cocktail functions at their discretion.

CONDITIONS

- All group bookings (non-private) require a \$100 deposit upon booking (non-refundable).
- Private room hire requires a \$500 deposit upon booking (non-refundable).
- Private room is subject to guest numbers and/or availability
- Following entrée package, all guests must order a main course off the À la carte menu
- Menu to be confirmed 10 days prior to your function.
- Please advise of any special dietary requirements/requests when confirming menu
- Full payment of food to be confirmed 10 days prior to your function
- The final confirmed numbers will be the amount charged

For bookings and enquiries
ph. 03 9707 3511



Trading Hours

Lunch Sunday to Friday from 12 noon
Dinner 7 nights from 5pm

Fully Licensed
Gift Vouchers Available



The Shanikas Group

SHANIKAS BERWICK
55 High Street Berwick 3806
tel. 03 9707 3511 fax. 03 9707 3591

SHANIKAS PAKENHAM
SHANIKAS CARRUM DOWNS

www.shanikas.com.au

SHANIKAS
BERWICK



www.shanikas.com.au

function menu

ENTRÉE PACKAGES

Following entrée package, all guests must order a main course off the À la carte menu:

package one

Served from the centre of the table:

COLD BRUSCHETTA LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

\$15 per person

package two

Served from the centre of the table:

COLD BRUSCHETTA HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

\$19 per person

package three

Served from the centre of the table:

COLD BRUSCHETTA PORK, PEA AND GORGONZOLA ARANCINI CROQUETTES (Vegetarian)

Spiced potato, feta, peas, paprika, yoghurt

HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

\$22 per person

FUNCTION MENU

entrée

Served from the centre of the table:

COLD BRUSCHETTA HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

main

Served from the centre of the table:

GRILLED LAMB

Lamb back strap cooked medium rare, gorgonzola, onion, pea and mushroom risotto

RAVIOLI RICOTTA (Vegetarian)

Ricotta and spinach ravioli, sun-dried tomato, fresh basil, red onion, Napoletana, cream, pesto

CHICKEN CHARDONNAY SCALLOPINE

Chicken tenderloins, mushrooms, rosemary, cream, chardonnay sauce

dessert

Tasting plate of:

CHEF'S SELECTION OF SWEET BITES

2 course \$50 per person (Entrée/Main)

3 course \$58 per person (Entrée/Main/Dessert)

or

**2 course (Entrée/Main) plus Shanikas
Profiterole Cake \$55 per person**

Add a Cheese and fruit platter extra \$5 per person

PREMIUM MENU

entrée

Served from the centre of the table:

COLD BRUSCHETTA PORK, PEA AND GORGONZOLA ARANCINI CROQUETTES (Vegetarian)

Spiced potato, feta, peas, paprika, yoghurt

HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

main

Served from the centre of the table:

SLICED EYE FILLET

Prime aged eye fillet, sliced and served with pan jus on Italian potatoes

CHICKEN CHARDONNAY SCALLOPINE

Chicken tenderloins, mushrooms, rosemary, cream, chardonnay sauce

GRILLED LAMB

Lamb back strap cooked medium rare, gorgonzola, onion, pea and mushroom risotto

dessert

Tasting plate of:

CHEF'S SELECTION OF SWEET BITES

2 course \$63 per person (Entrée/Main)

3 course \$70 per person (Entrée/Main/Dessert)

or

**2 course (Entrée/Main) plus Shanikas
Profiterole Cake \$68 per person**

Add a Cheese and fruit platter extra \$5 per person

Please note: Dishes may contain traces of nut and/or egg product. Alternate menus can be arranged to suit your function. B0816.

BAR OPTIONS

OPTION 1 – CASH BAR

Guests purchase and pay for their own drinks.

Minimum \$1000

OPTION 2 – TAB BAR

The host has control on how much they would like to spend. This amount is to be set before the function commences. Alterations

can be made at the discretion of the host.

Minimum \$1000

OPTION 3 – BASIC BEVERAGE PACKAGE

This includes basic beer, house wine and soft drink.

**Duration 3.5 hours,
Minimum 60 people,
\$35 per person.**

OPTION 4 – PREMIUM BEVERAGE PACKAGE

This includes premium beer, wine, basic spirits and soft drink.

**Duration 3.5 hours,
Minimum 60 people,
\$50 per person.**

BAR CONDITIONS

- All drink packages only available with function menus.
- All bar options have a minimum \$1000 spend.
- Last drinks will be called at 11.45pm.
- Bar service will close at 12 midnight Monday to Saturday, or 11pm Sunday.

- Venue to be vacated by 12.30am.
- Management reserve the right to refuse drink service to under age, intoxicated, violent or intimidating persons or close the bar if deemed necessary (No refund will be given in this case).

- Strictly NO BYO alcohol. Guests attempting to do so are in breach of Liquor Licencing and will be ejected from the premises. This may result in termination of the function (No refund will be given in this case).