



# mint

## GROUP BOOKING MENU

### Entrée (choose 2 prior to function)

- antipasto** - mint antipasto selection plate consisting of the chefs finest gourmet meats, cheese, sott'olio and olives
- bruschettini** - bite size selection of grilled ciabbata bread with; farm fresh ricotta, springs smoked salmon and chives, grilled roma tomato, fior di latte and fresh basil with extra virgin olive oil
- nidi di rondini** - rondini roulade of fresh pasta, champagne ham and mozzarella cheese, oven baked and served with napolitana sauce
- italian lasagne** - homemade traditional lasagna (meat or vegetarian) served with a fresh mediterranean salad
- gnocchi ragu** - homemade gnocchi served with a traditional italian beef ragu
- pumpkin manicotti** - fresh pasta sheets filled with pumpkin, spinach and ricotta topped with a rose sauce
- penne putanesca** – penne pasta served with a spicy Italian tomato sauce
- spiralli alla panna** – short spiral pasta served with a mushroom, ham and cream sauce topped with shaved parmesan cheese

### Main (choose 3 from pasta or main prior to function)

- sfera burger** - the famous sfera's char grilled chicken fillet or beef burger (choose 1) with bacon, swiss cheese, vine ripened tomato, roast pumpkin, caramelised onion, pesto and rocket in a sour dough bun
- schnitzel** - chicken or beef (choose 1), served with either caprese, parmigiana, red wine or pepper steak gravy (choose 2), accompanied with steak fries and garden salad
- chicken salad** - char grilled chicken fillet served with roma tomato, mesclun lettuce, capsicum, spanish onions, cucumber and a honey mustard dressing finished with shaved parmesan
- barramundi** - oven baked barramundi served on a nest of wilted spinach, with a lemon and parsley butter sauce
- chicken supreme** - chicken breast filled with camembert and prosciutto, served on potato rosti with a hollandaise sauce
- sfera's fish and chips** - delicately crumbed butterfish, calamari and prawns served with steak fries and tartare sauce

### Dessert (choose 2 prior to function)

- gelati** – various flavours
- wildberry French cheesecake** – a delicious classic French cream cheesecake filling topped with a blend of strawberries and blueberries
- waffle basket** – filled with boysenberry ice cream and topped with cointreau glazed strawberries
- sticky date pudding** – sticky date pudding served with rich butterscotch sauce and king island cream
- chocolate crepe's** - crepes filled with a creamy vanilla ice cream and chocolate sauce topped with mixed berries
- cheese selection**- local australian cheese selection served with bread, pita crisps and dried fruit selection
- affogato** - vanilla ice-cream served with an espresso coffee and nocello liqueur

**All menus include freshly percolated coffee and a range of aromatic teas**

2 Course Menu (Entrée and Main)	\$30.00 per person
2 Course Menu (Main and Dessert)	\$27.00 per person
3 Course Menu	\$38.00 per person

**Minimum of 10 people & maximum of 30 people for this menu**





## Group Booking Menu Choices

Name: \_\_\_\_\_

Phone number: \_\_\_\_\_

Date of reservation: \_\_\_\_/\_\_\_\_/\_\_\_\_

Time of booking: \_\_\_\_: \_\_\_\_

Type of event: \_\_\_\_\_

Number of guests: \_\_\_\_\_

Package Type: \_\_\_\_\_

### Menu Selections:

#### Entrée:

Choice 1 \_\_\_\_\_

Choice 2 \_\_\_\_\_

#### Mains

Choice 1 \_\_\_\_\_

Choice 2 \_\_\_\_\_

Choice 3 \_\_\_\_\_

#### Desserts

Choice 1 \_\_\_\_\_

Choice 2 \_\_\_\_\_

### Optional Extras:

- petit fours and truffles = \$3.00 per person
- Cakeage Fee – Guests own cake served with chocolate and raspberry sauces \$3.00 per person
- Bread Rolls = \$2.00 per person

Dietary Requirements: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

# Mint Group booking Agreement

I .....  
OF (Business name/ Address).....  
.....

Have read and agree to all conditions and terms below as provided in the quotation from Mint Café Bar.

Date of function.....Time .....to.....

Agreed number of people attending: - Adults .....Children .....

Note that once a booking is confirmed by way of deposit (\$10 per person), final numbers will be confirmed by staff 5 business days prior to your booking, after which time any shortfall in the numbers of guests to those confirmed with staff will be charged at the agreed menu price. (Please initial here.....)

Agreed menu price \$ .....PP

Deposit paid .....R# ..... Date .....

Balance payable by .....

Credit Card Type.....

Amount \$.....

Card Number.....

Exp .....CCV .....

I AM THE AUTHORISED SIGNATORY FOR (NAME OF ORGANISATION)

.....  
.....

**I CONFIRM THAT I HAVE READ THE ABOVE TERMS AND CONDITIONS AND AGREE TO THE INFORMATION CONTAINED HEREIN. I CONFIRM THAT I HAVE BEEN ADVISED THAT THIS IS A LEGALY BINDING CONTRACT AND BY SIGNING THIS DOCUMENT I AGREE TO THE ABOVE CHARGES BEING CHARGED TO MY CREDIT CARD. IF PAYMENT IS TO BE MADE BY CHEQUE THIS WILL BE SUBMITTED 5 BUSINESS DAYS PRIOR TO THE BOOKING**

SIGNATURE.....

NAME .....

Date.....