

FUNCTION & EVENTS INFORMATION PACK





FUNCTION & EVENTS

CONTENTS

| CANAPÉS | 2 |
|-----------------------|---|
| SET MENUS | 3 |
| CELEBRATIONS PACKAGES | 4 |
| BEVERAGE PACKAGES | 5 |
| | |

*PLEASE BE AWARE THAT ALL FUNCTION MENUS ARE SUBJECT TO AVAILABILITY
& MAY VARY WITHOUT NOTICE



CAMPARI HOUSE CANAPÉS

CANAPÉS

MINIMUM 20 PIECES PER ITEM

FISH FINGER CRUMBED SERVED WITH LEMON AIOLI | 03.5

BRUSCHETTA WITH TOMATO & BOCCONCINI | 03.5

CROQUETTES OF SMOKED SALMON, HERB AIOLI | 04

SEMI DRIED TOMATO & GOATS CHEESE TART | 04

ARANCINI WITH PORCINI MUSHROOMS, TALEGGIO, BLACK TRUFFLE AIOLI | 04

SPICED CHICKEN SKEWERS | 04

VEAL & PORK MEATBALLS WITH SPICY TOMATO SAUCE | 04

BEEF SAUSAGE ROLL | 04

BRAISED BEEF & MUSHROOM TART | 04

CROSTINI WITH SALAMI & FRESH OLIVES | 04

EGGPLANT & RED PEPPER CANNELLONI WITH RICOTTA & PESTO | 04

SEARED EYE FILLET & HORSERADISH CREAM ON BRUSCHETTA | 05

SEARED SCALLOPS WITH BLOOD ORANGE REDUCTION | 05

KINGFISH SASHIMI WITH LIME & CORIANDER DRESSING | 05

PRAWN WITH AVOCADO, CORN CHIP | 05

SOMETHING SWEET

SELECTION OF MINIATURE BROWNIES, CREAM PUFFS, NAPOLEONS & ECLAIRS

4.5

SELECTION OF MINIATURE GELATO CONES \mid 4.5

SLIDERS & SOFT SHELL TACOS

TACO, BRAISED PORK SHOULDER, PICKLED CABBAGE, CHIPOTLE SAUCE | 06

TACO, WITH CRUMBED PRAWN CUTLET, JALAPENO, SALSA | 07

WAGYU BEEF, GHERKINS, SMOKY CHEDDAR, TRUFFLE AIOLI | 08

VEGAN SLIDER WITH PUMPKIN, CAULIFLOWER, CHICKPEA & AVOCADO VEGAN

CHEESE | 06

BEEF & BURGUNDY SAUSAGE, MUSTARD, TOMATO SAUCE ON HOT DOG BUN | 12

PIZZAS

11" | PLATTERS

THREE CHEESE MARGHERITA WITH FRESH BASIL | 20 | 55

GARLIC PRAWN, CUTLETS, ZUCCHININ, GREMOLATA | 22 | 65

PROSCIUTTO PARMA, GORGONZOLA, PEAR. ROCKET, SHAVED PARMESAN | 22| 65

SAUSAGE PIZZA, PORK & FENNEL SAUSAGE, BROCCOLI & SEMI DRIED TOMATO | 22 | 65

SUMMER VEGETABLES, ZUCCHINI, EGGPLANT, PUMPKIN, TOMATO, GOATS CHEESE, PESTO

| 21 | 60

*GLUTEN FREE BASE | 04 | 10

Campari Cheese Board selection of 3 cheeses |30 | 60

ANTIPASTO

HARDWARE LANE PLATE CHEFS SELECTION OF ANTIPASTO INCLUDING HOUSE BREAD, DIPS, PICKLED VEGETABLES, CURED MEATS & CHESSES | 35 | 70

CAMPARI HOUSE SET MENUS

CHOICE OF SET MENU*

1 course + sides 38pp | 2 course 60pp | 3 course 75pp

4 COURSE 80pp | SIDES 05pp UP TO 30 GUESTS - CHOICE OF

UP TO 70 GUESTS - ALTERNATIVE DROP

ENTRÉE

SPICE DUSTED CALAMARI WITH ROCKET, OLIVES, RED ONION & CAPER AIOLI

CRISPY PORK BELLY, APPLE, RADISH & POMEGRANATE SALAD

BURRATA, MEDLEY TOMATOES, CUCUMBER & PARSLEY OIL

MAIN

HOUSE MADE GNOCCHI, BUTTERNUT PUMPKIN, PESTO SAUCE & ALMOND FLAKES

FISH OF THE DAY WITH SEASONAL ACCOMPANIMENTS

ROASTED EYE FILLET, CRUSHED KIPFLER POTATO, BROCCOLINI, ONION, TOMATO, MUSTARD RELISH

PLATED TO THE TABLE TO SHARE

ROCKET, RADICCHIO SALAD, PEAR, WALNUT & PARMESAN

CRINKLE CUT CHIPS & CHIVE AIOLI

DESSERT

CHOCOLATE MOUSSE, FRESH SUMMER BERRIES & MIXED BERRY COULIS

GLAZE LEMON TART WITH DOUBLE CREAM & VANILLA SYRUP

CHEESE

PLATED TO THE TABLE TO SHARE

A SELECTION OF 3 IMPORTED & LOCAL CHEESES SERVED WITH ACCOMPANIMENTS 30 | 60

SHARED ENTRÉE SET MENU

2 COURSE (ENTRÉE & MAIN ONLY) 55pp \mid 3 COURSE 70pp \mid SIDES 05pp UP TO 30 GUESTS - CHOICE OF MAIN

UP TO 70 GUESTS - ALTERNATIVE DROP

ENTRÉE

PLATED TO THE TABLE TO SHARE

SPICE DUSTED CALAMARI WITH ROCKET, OLIVES, RED ONION & CAPER AIOLI

CRISPY PORK BELLY, APPLE, RADISH & POMEGRANATE SALAD

BURRATA, MEDLEY TOMATOES, CUCUMBER & PARSLEY OIL

MAIN

HOUSE MADE GNOCCHI, BUTTERNUT PUMPKIN, PESTO SAUCE & ALMOND FLAKES

FISH OF THE DAY WITH SEASONAL ACCOMPANIMENTS

ROASTED EYE FILLET, CRUSHED KIPFLER POTATO, BROCCOLINI, ONION, TOMATO, MUSTARD RELISH

SIDES

PLATED TO THE TABLE TO SHARE

ROCKET, RADICCHIO SALAD, PEAR, WALNUT & PARMESAN

Hand Cut Chips with chive aioli

DESSERT

CHOCOLATE MOUSSE, FRESH SUMMER BERRIES & MIXED BERRY COULIS

GLAZE LEMON TART WITH DOUBLE CREAM & VANILLA SYRUP

^{*}ALL MAIN ENTREES & MAINS ARE GLUTEN FREE

CAMPARI CELEBRATION PACKAGES

SOMETHING TO GET YOU STARTED | 130

1x BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

1x Pizza of Your Choice

1X COCKTAIL JUG OF YOUR CHOICE

1X HARDWARE LANE PLATE

THE HOUSE PACKAGE | 350

UP TO 15 GUESTS

4x Bottle of House wine of Your Choice (Sparkling, White, Red)

3x Pizza of Your Choice

2x Cocktail jug of your choice

2x Hardware Lane Plate

THE VIP PACKAGE | 750

15 - 30 GUESTS

AVAILABLE IN THE LOUNGE ONLY

6X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

6X PIZZA OF YOUR CHOICE

3x HARDWARE LANE PLATE

1x BOTTLE OF HOUSE SPIRITS WITH ACCOMPANIMENTS

COCKTAIL JUGS

MOJITO A HEALTHY SERVE OF CUBAN RUM, FRAGRANT MINT, REFRESHING LIME & CANE SUGAR SERVED OVER CRUSHED ICE

SANGRIA YOUR CHOICE OF RED, WHITE OR SPARKLING WINE MIXED WITH ORANGE OR PEACH LIQUEUR SERVED WITH SEASONAL FRUIT

PIMMS CUP MADE TRADITIONALLY WITH GINGER ALE, FRESH MINT, CUCUMBER & ORANGE

HOUSE SPIRITS

ALL BOTTLES ARE SERVED WITH, CITRUS, GARNISHES, MIXERS & ICE

VODKA | KETEL ONE

GIN | TANQUERAY

RUM | PLANTATION ORIGINAL, BACARDI

WHISKY | JOHNNIE WALKER BLACK

BOURBON | BULLEIT

TEQUILA | ESPOLON

CAMPARI HOUSE BEVERAGE PACKAGES

BEVERAGE PACKAGE A

2 HOUR 35PP | 3 HOUR 40PP | 4 HOUR 50PP | 5 HOUR 55PP UNLIMITED SUPPLY OF

HOUSE SPARKLING BRUT, NV, SOUTH EASTERN, AUST

HOUSE SAUVIGNON BLANC, SOUTH EASTERN, AUST

HOUSE CABERNET MERLOT, 2014, KING VALLEY, VIC

FURPHY ON TAP

BOAGS LIGHT BOTTLE

HEINEKEN ZERO BOTTLE

COLDSTREAM CIDER CAN

NON-ALCOHOLIC ALL SOFT DRINK & JUICE

BEVERAGE PACKAGE B

2 HOUR 45PP | 3 HOUR 55PP | 4 HOUR 65PP | 5 HOUR 75PP UNLIMITED SUPPLY & YOUR CHOICE OF 3 OF THE FOLLOWING WINES

PIZZINI PROSECCO, NV,

MIRITU BAY SAUVIGNON BLANC, 2019, MARLBOROUGH, NZ

PEAR TREE PINOT GRIS, 2018, MARLBOROUGH, NZ

THE LINDSAY COLLECTION SHIRAZ, 2017, BAROSSA, SA

ZEMA ESTATE CABERNET SAUVIGNON, 2015, COONAWARRA, SA

FURPHY ON TAP

HEINEKEN ON TAP

HEINEKEN ZERO BOTTLE

COLDSTREAM CIDER CAN

NON-ALCOHOLIC ALL SOFT DRINK & JUICE

BEVERAGE PACKAGE ADD-ONS

HOUSE SPIRITS | KETEL ONE, TANQUERAY, PLANTATION ORIGINAL

BULLEIT, JOHNNIE WALKER BLACK | 14PP | PH

BOTTLED BEERS | ASAHI, CORONA, PERONI, HEINEKEN, SOMERSBY APPLE CIDER & SOMERSBY PEAR CIDER | 10PP | PH

COCKTAIL UPON ARRIVAL | BARTENDERS CHOICE | 15PP

COCKTAIL JUGS | MOJITO, SANGRIA OR PIMMS CUP | 40EA

*BEVERAGE PACKAGES MUST BE ORDERED FOR THE ENTIRE GROUP, NO EXCEPTIONS. GROUPS DO NOT HAVE TO CHOOSE A BEVERAGE PACKAGE, BAR TABS & CASH BAR OPTIONS ARE ALSO AVAILABLE.

FUNCTION COCKTAILS | 18 EA

MARGARITA, TEQUILA, COINTREAU & LIME JUICE SHAKEN & SERVED OVER ICE OR STRAIGHT UP

TOM COLLINS, GIN & LEMON TOPPED WITH SODA. WE LIKE TO CALL IT GROWN UP LEMONADE

COSMOPOLITAN, VODKA, COINTREAU, LIME & CRANBERRY COME TOGETHER JUST THE WAY CARRIE LIKES IT

DARK & STORMY, RUM, TANGY LIME & AROMATIC GINGER BEER, BUILT TALL & DELICIOUS

CHAMPAGNE COCKTAIL, A CLASSY MARRIAGE OF FIZZ, BITTERS & BRANDY.

CAVIAR NOT INCLUDED

BARTENDERS CHOICE, FEEL LIKE TAKING A BIT OF A RISK? LEAVE IT TO OUR BARTENDERS TO CHOOSE FOR YOU

^{*}BAR TABS & CASH BAR OPTIONS ARE ALSO AVAILABLE *WINES ARE INDICATIVE ONLY AND SUBJECT TO CHANGE



LOUNGE ROOM



CAMPARI HOUSE

23-25 HARDWARE LANE, MELBOURNE, 3000

03 7036 0346

EVENTMANAGER@CAMPARIHOUSE.COM.AU