

firechief

PIZZERIA - RESTAURANT - FUNCTIONS



*Casual dining.
Italian style.*

Functions @ Firechief

Thank you for your enquiring with us at Firechief.

We sincerely appreciate this opportunity and it is with pleasure that we submit the following proposal for your perusal.

We take pride in tailoring function packages and event spaces to suit each clients individual needs and the ability to work closely with you to ensure all of your expectations are met and exceeded.

In order to provide efficient service of a high standard we do, at peak periods, have some limitations on products available due to multiple functions booked at the same time. If this is the case with your function we will be sure to inform you.

The following proposal deals with the details of you event as we see it or suggestions for what we think will meet your expectations. Should we have not completely satisfied you, please, do not hesitate to contact our events team to discuss in more detail.

We trust that this proposal meets your expectations and we look forward to facilitating your event.

Kind Regards,
Firechief Events.

Lunch

*Build Your Own and add your sides
includes glass house wine, beer, soft drink,*

\$15 PER PERSON

INCLUDES A GLASS OF HOUSE WINE / BEER / SOFT DRINK

CHOOSE YOUR BREAD

Foccacia, Brioche, Jaffle, Toastie, Ciabatta, Gluten free

ADD YOUR FILLING

Ham, cheese, tomato

Mushroom, swiss cheese, caramelised onion, dijon mustard

Chicken, swiss cheese, avocado

Mozzarella, feta, swiss cheese, jalapeno avocado

Sausage and house beans

Bacon, egg, tomato relish

Smashed avocado, tomato, feta

Smoked salmon, scrambled egg

Oven roasted tomato, pesto, baba ganoush

ADD YOUR SIDES

Rocket salad, Eggplant chips, Polenta chips, Thick cut chips

\$12.5 PER PERSON

CHEFS SANDWICH SELECTION

Chefs selection of the above, served on platters,
with sides of rocket salad, eggplant chips, and thick cut chips

Feast

*All dishes are designed to share, **feast** style*

Menu One - \$25 pp

Antipasto board of Prosciutto crudo, buffalo mozzarella, olives, smoked eggplant dip, aged balsamic, stone baked focaccia bread

Wood fired pizzas

Margherita DOP - Authentic San Marzano, tomato, buffalo mozzarella, fresh basil and E.V.O.O

Commander in chief - Salami, capsicum, onion, mushrooms, Kalamata olives, fior di latte

Chicken Mushroom - Wood fired chicken breast, cherry tomato, roasted mushroom, onion, fior di latte

Rocket, pear and parmesan salad, candied walnuts

Shoestring fries, tomato sauce and aioli

Menu Two – \$25 pp

Semolina dusted calamari, harissa mayonnaise, fresh lemon wedges

Porcini mushroom arancini, with pesto

Slow braised Pork and veal meatballs, in tomato sugo, granada padano parmesan, sea salt

Risotto - Wood fired chicken breast, garlic, baked pumpkin, thyme roasted shallots

Braised lamb shoulder salad - roasted kent pumpkin, roasted hazelnuts, avocado, goats curd, with a citrus vinaigrette

Menu Three - \$28 pp

Baked Goats Cheese - Honey, currants, chilli, and rosemary with char grilled sour dough

Chicken Escabesh Bruschetta - Carrot, celery and leek, mayonnaise on chargrilled sourdough

Semolina dusted calamari - harissa mayonnaise, fresh lemon wedges

Stuffed zucchini flowers of ricotta, red onion, asparagus, grilled zucchini, cherry tomato, chilli

House made saffron tortellini, salmon, cream, dill and caper sauce

Rigatoni Bolognese – pork and veal crushed pomodoro sugo, garlic, onion, parsley

Add your choice of dessert to any option for just \$10 pp

Aperitivo

Build your own *Antipasto Boards*,
and graze *Italian* style

1 hour - \$20 pp

Select 6 items from the list below,
to create your personalised antipasto board
Complimented by Prosecco, House wines, and tap beers

2 hour - \$35 pp

Select 9 items from the list below,
to create your personalised antipasto board
Complimented by Prosecco, House wines, and tap beers

3 hour - \$55 pp

Select 12 items from the list below,
to create your personalised antipasto board
With bombolini to finish
Complimented by Prosecco, House wines, and tap beers

Select from the list below

Grissini Sticks / Focaccia / Pizza Balls /
Capsicum dip / Eggplant dip / Roast pumpkin / Smash avocado
Marinated mushrooms / Marinated Eggplant / Marinated olives / Marinated Feta
Marinated capsicum / White anchovies / Crumbed green olives
Prosciutto / Pepperoni / Leg Ham / Meatballs / Sausage
Mozzarella / Taleggio / Baked goats cheese
Zucchini fritters / Mushroom arancini / Pumpkin leek croquettes
Calamari / Smoked Salmon / Chilli prawns

Masterclass

*Do something different, with our
Italian style Master Classes.*

Italian Varietals - Italy v's Australia

An intimate wine tasting of Italian varietals,
matching Australian made wines to those made in Italy.
Learn what makes our climate change these old world wines.

\$60 pp includes one hour master class with
Grazing antipasto, Prosecco on arrival and matching wines

\$90 pp includes two hour master class with
Three course dinner, Prosecco on arrival and matching wines

Prosecco – the Italian Champagne

France has champagne, Spain has Cava, and Italy has Prosecco.

Join us for a master class that will teach all about Prosecco,
how it is different from its European cousins, and what to look for
when choosing the perfect bottle of Prosecco.

\$60 pp includes one hour master class with
Grazing antipasto, Prosecco on arrival and matching wines

Dinner

Guests to select menu on the night
Or select two of each, to be served, alternatively

2 course \$40 pp

3 course \$50 pp

Starters

Pork and veal meatballs, spiced with parsley and basil, in tomato sugo,
granada padano parmesan, sea salt flake bread

Semolina dusted calamari, harissa mayonnaise, fresh lemon wedges

Porcini mushroom arancini, with pesto

Caprese Bruschetta – Blistered vine tomato, buffalo mozzarella, on chargrilled sour dough

Main

Seared Atlantic Salmon

Kipfler potato and shallot salad, sherry vinegar, asparagus and caper dressing

Wood Fired Chicken Breast

Napoli sauce, mozzarella, crispy pancetta with a rocket, parmesan and cherry tomato salad

Chargrilled Porterhouse

250 gram dry aged porterhouse, spinach cream, vine ripe tomato, eggplant chips

Risotto

Lemon chicken, oregano, shaved parmesan

Dessert

Tiramisu - Traditional in-house recipe

Chocolate mousse - House made honey comb

Sticky date pudding - Butterscotch sauce, vanilla bean ice cream

Dinner

Guests to select menu on the night
Or select two of each, to be served, alternatively

2 course \$30 pp

3 course \$40 pp

Starter

Antipasto board of Prosciutto crudo, buffalo mozzarella, olives, smoked eggplant dip, aged balsamic, stone baked focaccia bread

Main

Risotto

Lemon chicken, oregano, shaved parmesan

Chief Burger

200 gram beef, tasty cheese, house pickles, cos lettuce, roma tomato, house made burger sauce, shoe string fries

Fish and Chips

Beer battered fish and chips, house made tartar with garden salad

Or any one of our wood fired pizzas

Dessert

Bomboloni

Cinnamon doughnuts, drizzled with maple syrup and crushed almonds

Canapés

Select from our *italian* style canapes,
or add wood fired pizza slabs to your menu

4 Canapés 22 pp

4 Canapés and 2 Grazing 28 pp

6 Canapés and 2 Grazing 35 pp

Cold canapés

Coffin bay oyster with prosecco and chive vinaigrette

Prosciutto wrapped rockmelon

Caprese bruschetta

Wild mushroom and roquette bruschetta

Beetroot cured salmon and dill crème fraiche crostini

Buffalo mozzarella and heirloom tomato crostini, aged balsamic

Antipasto skewers of cured meats and pickled vegetable

Warm canapés

Pancetta croquettes, sriracha mayonnaise

Salmon ricotta tortellini with saffron cream

Chargrilled lemon and thyme chicken skewers with garlic aioli

Pork and veal meatballs in tomato sugo

Herb and spice rubbed chicken riblettes, garlic aioli

Porcini mushroom arancini, with pesto

Zucchini fritters with lemon aioli

Grazing items

Semolina dusted calamari, harissa mayonnaise, fresh lemon wedges

Rigatoni bolognese -Slow cooked veal and pork, fresh parsley and parmesan

Black angus beef sliders, jarlsberg, garlic aioli

Stone baked pizza slabs

Braised lamb shoulder and roast kent pumpkin salad

Coopers ale battered flathead with fries

Dessert

Mini chocolate and gelato cones

Lemoncello and Orange Campari granita shots

Chocolate mousse tart

Hot cinnamon donuts

Tiramisu

Pizza Making

Experience how to make real *Italian Pizzas*
with our interactive pizza making class

Corporate Pizza Making - \$55 pp

Ideal for team building, office parties, and end social club events
Minimum 10 people. 2 hour duration

Includes;

Antipasto platters and cocktail on arrival
Interactive Pizza making team building game and topping class with our Pizza chef
Pizzas, Pasta and Salads for lunch / dinner
Take home recipe card and placemat
Includes sparkling mineral water and soft drinks

Add Two Hour Beverage Package \$19 pp
Add personalised apron and chefs hat \$35 pp

Social Pizza Making - \$35 pp

Ideal for birthday parties and social gatherings
Minimum 10 people. 2 hour duration

Do you consider yourself a Master Chef? This is a great interactive party to have with friends and family, to see who the ultimate 'pizza champion' is. Be judged on your dough, and pizza topping and you could win. A great competition with even greater prizes for the winner.

Includes;

Interactive Pizza making competition – Master Chef style
Pizzas, chips and salad for lunch / dinner

Add continuous soft drinks for additional \$5 pp
Add personalised apron and chefs hat \$35 pp



Prosecco / Sparkling

	Glass	Bottle
Barefoot Moscato – SE Australia	10	48
Lagioisa DOCG Prosecco – Veneto, Italy	9	44
NV Veuve D'Argent Blanc Blanc – Loire, France	11	46

White

Henschke "Peggy Hills" Riesling		53
Tatachilla Semillon Sauvignon Blanc SE Aust	7	32
Huntaway Sauvignon Blanc Marlborough NZ	9	44
Santi Pinot Grigio, Veneto, Italy	9	43
Pikes Pinot Grigio, Clare Valley, SA	10	44
Tatachilla Chardonnay – SE Australia	7	32
Sandleford "Element" Chardonnay, Margaret River WA	9	42

Rose

Barefoot Rosé	10	48
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Red

Huntaway Pinot Noir- Central Otago, NZ	12	58
Barone Ricasoli Chianti – Chianti, Italy		52
Pikes Luccio Sangiovese, Clare Valley, SA	10	44
Block 50 Cab Sauvignon – Central Ranges, NSW	7	32
Tatachilla Shiraz Cabernet, SE Aust	7	32
Sandleford "Element" Shiraz – Margaret River, WA	9	42
Henschke "Henry Seven"		
Shiraz, Grenache, Viognier- Barossa Valley, SA		84

Sweet

Josef Chromy Botrytis Reisling – Relbia, TAS	10	50
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Cocktails & Beer

Espresso Martini	Espresso, absolut vanilla, kahlua
Negroni	Plymouth gin, vermouth, campari
Aperol Spritz	Prosecco, aperol, soda
Lychee Martini	Soho liqueur, vodka, apple juice, muddled lime and mint
Firechief Fling	Watermelon liqueur, absolut, strawberry, apple juice
Sgroppino	Lemon gelati, vodka
Bellini	Prosecco, peach, basil
Caramel Espresso	Salted caramel, espresso, absolut vanilla, kahlua
Italian Screwdriver	Absolut, blood orange, fresh lime, pineapple juice, dry ginger ale

Italian

Castello	Blonde	330ml	7
Dolomiti	Pilsner	330ml	7
Messina	Lager	330ml	8
Peroni	Lager	330ml	8

Tap

Coopers	Pale Ale	Schooner: 6.5	Pint: 9.5
Kronenbourg 1664	Lager	Schooner: 6.5	Pint: 9.5
Carlsberg	Lager	Schooner: 6.5	Pint: 9.5

Bottles

Coopers	Light	375ml	6.5
Carlsberg Mid	Lager	330ml	6.5
Brooklyn	Lager	375ml	8
Carlsberg	Lager	330ml	8
Kronenbourg 1664	Lager	330ml	8
Kronenbourg Blanc	Wheat	330ml	8
Corona	Lager	355ml	8
Sapporo	Lager	355ml	8
Coopers	Pale Ale	375ml	7.5
Coopers	Sparkling Ale	375ml	7.5

Cider

Somersby	Pear	330ml	8
Thatchers	Apple	330ml	8
Mela Rosa	Apple	330ml	10

Beverage packages

Beverage Package One

Two hours - \$22 pp / Four hours \$44 pp

Tatachilla Brut Sparkling NV
Tatachilla Semillon Sauvignon Blanc SE Aust
Tatachilla Shiraz Cabernet, SE Aust

Beverage Package Two

Two hours - \$28 pp / Four hours \$48 pp

Innocent Bystander Prosecco
Huntaway Sauvignon Blanc Marlborough NZ
Tatachilla Pinot Grigio, SE Aust
Kapuka Pinot Noir, Marlborough NZ
Pikes Luccio Sangiovese, Clare Valley

Beverage Package Three

Two hours - \$32 pp / Four hours \$52 pp

Innocent Bystander Prosecco
Huntaway Sauvignon Blanc Marlborough NZ
Pepik Pinot Grigio, Tasmania
Kapuka Pinot Noir, Marlborough NZ
Pikes Luccio Sangiovese, Clare Valley

Terms and Conditions

Venue Access Firechief allows access to reserved space half an hour prior to your event. In cases of venue exclusive functions we will negotiate a bump in time according to your requests. All requests must be received in writing. Requests also must be received 14 days prior to the event date of any additional or special access requirements. The more proactive you are in specifics of your event you are the better we can help you make it!

Audio Visual Red carpets, plasma screens, PAs, lecterns, projectors, lighting, theming & all things magic can all be arranged upon request (POA). Should you require your own AV for your event we are happy to facilitate for this. Firechief will not be held responsible for any damage sustained to equipment whilst within our premises.

Cakeage Firechief offers a delicious selection of desserts and dessert canapés as an addition to all packages. If you wish to provide an external cake or desert item for your guests we do charge a fee of \$2 per guest in order to provide the service of storage, organisation, plating and/or cutting of the item.

Entertainment Firechief also has the option of providing entertainment for your function or event. Ask us about our list of preferred entertainers.

Insurances Firechief is fully insured which does include public liability. If you agree with this proposal and would like to proceed please do so with a written confirmation to reservations@firechiefpizzeria.com.au

Booking Confirmation To secure your event date we must receive a fully completed event contract with the initial deposit. For further details please refer to the payment schedules in the event contract which will be sent to on approval of this event proposal.

Deposits Firechief accepts cash, EFT, Visa, Mastercard & Amex as valid forms of function payments. Firechief does charge a fee of 1.5% for all credit card transactions, and 2.5% for all Amex card transactions.

Public Transport and Parking See the attached map, access and parking options included at the end of this proposal.



firechief

PIZZERIA - RESTAURANT - FUNCTIONS

DELIVERING MORE THAN JUST PIZZA

YOUR CLUB COULD BE
ELIGIBLE FOR OUR 2017
SPONSORSHIP PACKAGE.

ASK US HOW

#notjustpizza