

SITUATED IN THE OLD MOUNT GAMBIER POST OFFICE IS THE MOUNT’S NEWEST AND MOST EXCITING BAR AND FUNCTION ROOM. 5290 BY SORRENTO’S CAFÉ.

WE OFFER A WIDE VARIETY OF PACKAGES FOR YOUR NEXT FUNCTION OR SPECIAL OCCASION RANGING FROM MEETINGS AND CONFERENCES WHERE WE HAVE THE LATEST TECHNOLOGY INCLUDING WIRELESS INTERNET, LARGE PROJECTION SCREEN WITH REMOTE ACCESS AND A CORDLESS MICROPHONE ALL IN A COMFORTABLE ENVIRONMENT OFFERING BOTH BOARDROOM & THEATRE STYLE SETTING AND ANYTHING IN BETWEEN.

IN TRUE SORRENTO’S STYLE WE OFFER QUALITY HOUSE MADE FOOD OPTIONS USING FRESH LOCAL PRODUCE, PREMIUM BARISTA MADE COFFEE, LOCAL WINES AND CRAFT BEERS, WITH MENUS TAILORED TO YOUR NEEDS.

WE ARE YOUR SPECIAL OCCASION EXPERTS, OUR BEAUTIFULLY APPOINTED HERITAGE BUILDING WITH WIDE VERANDAH OVERLOOKING THE MAGNIFICENT CAVE GARDENS OFFER FACILITIES SECOND TO NONE. THESE INCLUDE A STATE OF THE ART PHOTO BOOTH, MUSIC + MEDIA SYSTEM AND BIG SCREEN, PROVIDING YOU WITH A CENTRAL LOCATION FOR ANY EVENT. WE CATER FOR A WIDE VARIETY OF FUNCTIONS AND EVENTS FROM PRIVATE DINNER PARTIES, SPECIAL OCCASIONS, CONFERENCES, MEETINGS AND SEMINARS TO BIRTHDAYS FOR ALL AGES, ENGAGEMENTS AND WEDDINGS.

FOR YOUR NEXT FUNCTION GIVE US A CALL 87 230 900

CHECK OUT OUR WEBSITE FOR MORE DETAILS- WWW.SORRENTOSCAFE.COM.AU

WE KNOW HOW TO PARTY!

**HOW IT WORKS**

TO SECURE YOUR BOOKING A NON REFUNDABLE ROOM HIRE FEE MUST BE PAID 2 WEEKS PRIOR TO THE EVENT & ALL FOOD MUST BE FINALISED & PAID IN FULL SEVEN WORKING DAYS PRIOR TO YOUR FUNCTION. A BOND OF $500 MAY ALSO BE REQUIRED ON THE NIGHT AND WILL BE RETURNED AFTER THE EVENT PROVIDED NO DAMAGE HAS OCCURRED; HOLDING OF A CREDIT CARD CAN BE ACCEPTED.

PLEASE NOTE ANY DAMAGE WILL BE THE RESPONSIBILITY& COST OF THE HIRER

**FOOD –** WE HAVE A VARIETY OF FOOD OPTIONS FOR YOUR EVENT

**FINGER FOODS -** CHOOSE FROM OUR PLATTERS SELECTION

**DINNER PARTIES** – SET MENUS FOR UP TO 30 GUESTS

**STREET FOOD** – FOR A MORE CASUAL STYLE EVENT W- HEARTY STREET STYLE FOOD COOKED & SERVED ON THE VERANDAH

**MEETINGS & CONFERENCES** – CHOOSE FROM OUR SWEET & SAVOURY PLATTER SELECTION

PLEASE NOTE ALL FOOD MUST BE SUPPLIED BY OUR KITCHEN AS HEALTH REGULATIONS DO NOT PERMIT ANY OTHER FOOD TO BE CONSUMED ON THE PREMISE

**DRINKS –** SOFT DRINKS, JUICES, TAP BEERS, LOCAL WINES, CIDERS, SPIRITS, COCKTAILS, BARISTA MADE TEA & COFFEE – ALL AT BAR PRICES

TABS, SUBSIDISED, OR PAY AT THE BAR OPTIONS UPON REQUEST – OUTSTANDING AMOUNTS WILL BE DUE AT THE END OF THE FUNCTION UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE AT TIME OF BOOKING

**BIRTHDAYS** – 17-25 MAY REQUIRE SECURITY – MANAGEMENTS DISCRETION

**DECORATIONS –** ARE WELCOME, NO GLITTER OR CONFETTI, NOTHING STUCK ON WALLS, PLEASE CHECK W- MANAGEMENT AT YOUR TIME OF BOOKING

**MUSIC –** WE HAVE IPOD CONNECTIVITY, USB OR CD, DVD OR HDMI TO THE BIG SCREEN OR ALTERNATIVELY YOU CAN HIRE A JUKEBOX OR PA SYSTEM FROM STEVE MULLEN CONTACT 0408382268

**PROJECTOR** – TAKES DVD, USB, HDMI, OR TV PLEASE NOTE ALL DEVICES WILL BE OPERATED BY **STAFF ONLY** FROM BEHIND THE BAR. MEETINGS AND CONFERENCES MAY HAVE THE ACCESS TO A FLOOR PANEL LOCATED AT A TABLE IN THE ROOM.

**PHOTO BOOTH –** COMES COMPLETE W- PROPS & MAY BE HIRED BY BOOKING ONLY FOR $160/HOUR OR $600 FOR THE EVENING – MANAGEMENT RESERVES THE RIGHT TO SHUT DOWN THE PHOTO BOOTH IN THE EVENT OF MISUSE OR MISTREATMENT

**ROOM HIRE**

**MON-THURS**

½ DAY……………………………...$100.00

FULL DAY………………………...$200.00

**FRIDAY**

½ DAY……………………….……..$150.00

FULL DAY………………………...$300.00

**SATURDAY/SUNDAY**

½ DAY……………………………...$250.00

FULL DAY…………………….…..$450.00

**PUBLIC HOLIDAYS**- A SURCHARGE WILL APPLY

**PHOTO BOOTH + PROPS**

PER HOUR………………………….$16O.00

PER EVENT (4HRS)…….……...$600.00

ROOM HIRE FEES & BONDS MAY VARY OR BE ADJUSTED DEPENDING ON THE TYPE OF BOOKING & NUMBERS AT MANAGEMENTS DISCRETION

SECURITY MAY BE REQUIRED DEPENDING ON THE EVENT @ MIN $180/4 HRS

 

**“PLATTERS”**

ALL PLATTERS ARE DESIGNED FOR APPROX. 20 PEOPLE, QUANTITIES CAN BE ADJUSTED

**MINI BRUSCHETTA PLATTER** (20) $40

TOASTED GARLIC CROUTON TOPPED W- FRESH TOMATO, OUR BASIL PESTO AND PARMESAN

**ANTIPASTO PLATTER**: $100

THE CHEF’S SELECTION OF CURED MEATS, MARINATED VEGETABLES, GOURMET CHEESES,

DIPS AND BREAD.

**SMOKED SALMON BRUSCHETTA** (20) $60

OUR GARLIC CROUTON W- SMOKED SALMON, CRÈME FRAICHE & BABY CAPERS

**THAI BEEF SALAD SPOON** (20) $60

TENDER BEEF, FRESH SALAD GREENS CRISPY NOODLES & SWEET CHILLI DRESSING

**BUFFALO WINGS** (20) (GF) $50

SERVED W- BBQ AND BLUE CHEESE DIPPING SAUCES

**ARANCINI BALLS** (20) $60

THE CHEFS OWN HERB AND PARMESAN RISOTTO BALLS W- MILD PEPPERONI AND OUR

SUNDRIED TOMATO AIOLI

**SORRENTO’S TAPAS PLATTER:** (40) $140

TANDOORI CHICKEN, BEEF BITES, BBQ RIBS, CRISPY PORK BELLY,

SPANISH PRAWN & CHORIZO SKEWERS

**COFFIN BAY OYSTERS** (24) (GF)

NATURAL W- FRESH LEMON & SEA SALT $65

KILPATRICK $75

BLOODY MARY SHOTS $85

**SLIDERS** (20 PER PLATTER) $80

DIJON BEEF

TANDOORI CHICKEN

GREEK LAMB

**BAKER’S BASKET**: (60) $130

A SELECTION OF ASSORTED OLD FAVOURITE SAVOURY PASTRIES W- SAUCE TO DIP

**FRIED FINGER FOODS**: (60) $120

A SELECTION OF SPRING ROLLS, DIM SIMS, SEASONED WEDGES & CHICKEN TENDERS

W- OUR FAMOUS SUNDRIED TOMATO AIOLI

**FISHERMAN’S CATCH** (60) $150

BATTERED FISH, PRAWN TWISTERS, SALT AND PEPPER SQUID & CRUMBED SEA SCALLOPS

W- LIME MAYO

**PIZZA & FLATBREAD SQUARES** (15 PER PIZZA) CAFÉ MENU PRICES

**GLUTEN FREE** PIZZA & FLATBREAD SQUARES

**FRESH SANGAS, WRAPS AND ROLLS (10)**  $60

CHICKEN CAESAR WRAPS, HAM CHEESE AND TOMATO SANGAS AND BEEF AND RELISH ROLLS

CUT AND SERVED ON A MIXED PLATTER

**TOASTED FOCACCIA PLATTER (20 ITEMS)**  $70

THE CHEFS SELECTION OF FILLED FOCACCIA BREADS, CUT AND SERVED ON A PLATTER

**CHEESE BOARDS (10)** $65

GOURMET CHEESES, NUTS, FRUITS, BREADS & CRACKERS

**JUMBO CHEESE BOARD** $280

**INDIVIDUAL ITEMS & BOXES**

**SOUP SHOTS** $3.00

ONE OF THE CHEFS HOUSE MADE SOUPS SERVED WARM IN A SHOT GLASS

**FISH & CHIP BOXES** $5.00

W- LEMON & OUR TARTARE

**SALT & PEPPER SQUID BOXES** $5.00

W- FAT FRIES, LEMON & TARTARE

**BUTTER CHICKEN** $6.00

W- LEMON COUSCOUS & PAPPADAMS

**LAMB KORMA** (GF) $6.00

W- BASMATI RICE & PAPPADAMS

**SWEETS**

**MIXED PLATTER OF PETIT TREATS (20)** $70

MACAROONS (GF), CHOC BROWNIE, BLUE BERRY TARTLET, LEMON MERINGUE PIES

CHOCOLATE BLISS BALLS (GF),

**CHOCOLATE FOUNTAIN (20)** $100

FLOWING CHOCOLATE CENTREPIECE W- FRESH SEASONAL FRUITS, MARSHMALLOWS & SHORTBREAD FINGERS TO DIP

**ADULTS ONLY AFFOGATO**

**MIXED PLATTER SPIRITS OVER SORRENTO’S GELATI (20)** $**100**

BAILEYS & MARS BAR, MIDORI & LEMON, FRANGELICO & CHOCOLATE, KAHLUA & COFFEE,

**WHOLE OCCASION CAKES MADE TO ORDER** $ POA

**CARROT CAKE PLATTER W- CREAM CHEESE FROSTING (30)** $75

**RASPBERRY & WHITE CHOCOLATE MUFFINS (20)** $70

**HOMEMADE BANANA BREAD PLATTER W- MAPLE BUTTER (20)** $70

**BASKET OF SWEET & SAVOURY SCONES SERVED WARM**

**W- CONDIMENTS (20)** $70

**HOMEMADE BISCUIT PLATTER, CHOC CHIP, GRANOLA,**

**SHORT BREAD & ANZACS (20)** $50

**BARISTA MADE TEA AND COFFEE, JUICES & FULL BAR FACILITIES AVAILABLE**

**DINNER PARTIES**

SUN- THURSDAY 30 GUESTS MAX

**ENTRÉE –** CHOOSE 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

**ARANCINI BALLS**

THE CHEFS OWN HERB AND PARMESAN RISOTTO BALLS WITH MILD PEPPERONI AND SUNDRIED TOMATO AIOLI

**BEEF BITES**

PRIME AGED BEEF MEDALLIONS, TO SERVED ON A GARLIC CROUTON WITH OUR CREAMY DIJON MUSTARD BUTTER

**SALT& PEPPER SQUID** W- LIME MAYO

**SOUP OF THE DAY** W- GARLIC & PARMESAN BREAD

**MAINS**

**PRIME AGED RUMP STEAK 300gram**

PRIME AGED YEARLING GRADE RUMP CHARGRILLED TO MEDIUM SERVED ON CHUNKY FRIES WITH RICH GRAVY

**PORTUGUESE CHICKEN BREAST (GF)**

TENDER CHICKEN BREAST, MARINATED IN A MILD PORTUGUESE SPICE CHARGRILLED AND SERVED OVER CRISPY GARLIC POTATOES WITH THE CHEFS OWN TZATZIKI

**ATLANTIC SALMON** SERVED ON A CAPER MASH W- A CITRUS HOLLANDAISE SAUCE

**DESERT –** CHOOSE 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

**AFOGATO** W- OUR COFFEE GELATI & FRANGELICO

**STICKY DATE PUDDING** W- MARS BAR GELATI & BUTTERSCOTCH SAUCE

**CHOCOLATE BROWNIE** W- SALTED CARAMEL & FOAMED CREAM

 **EATON MESS** W- BERRY S & CREAM

**ALTERNATE DROP $28 / MAIN CORSE- 2 CHOICES ONLY**

**MAIN ONLY $30**

**2 COURSES $45**

**3 COURSES $60**

**WHY NOT TOP IT UP W- SOME PRE DINNER DRINKS & PLATTERS FROM OUR FINGER FOOD MENU ON ARRIVAL**

**BOWLS OF GARDEN SALAD & SEASONAL VEGETABLES TO THE TABLE TO SHARE $3 P/P**

**STREET FOOD**

SUBSTANTIAL STREET STYLE MAIN MEALS FOR A CASUAL TYPE OF EVENT WITH HEARTY STREET STYLE FOOD COOKED & SERVED ON THE VERANDA OFFERING FULL ACCESS TO THE BAR & OTHER FACILITIES OF 5290 $20 P/P

CHOOSE 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

**TEXAN BBQ**,- WINGS & RIBS W- OUR BBQ GLAZE

**SOUVLAKI** – GREEK LAMB OR TANDOORI CHICKEN

**FISH & CHIPS** – W- FRESH LEMON & TARTARE

**CHILLI SQUID** – ON A SALAD W- LIME MAYO

**CURRY BOXES** – W- RICE OR COUSCOUS

**NACHOS** – W- BEANS, CHEESE & SALSA

**PIZZAS** – FROM THE CAFÉ MENU

**BURGERS** – WAGYU BEEF OR GRILLED CHICKEN

**SLIDERS**-BEEF, LAMB OR CHICKEN

**WARM SALADS** -STEAK, CHICKEN OR SEAFOOD

**WHY NOT TOP IT UP W- SOME PRE DINNER DRINKS & PLATTERS FROM OUR FINGER FOOD MENU ON ARRIVAL**

BREAKFAST SET MENUS- PRICED PER PERSON

CONTINENTAL BUFFET – CEREAL, TOAST & PASTRIES $12.50 P/P

EGGS & BACON ON TOAST $13.50 P/P

CONTINENTAL W- HOT BUFFET $28.00 P/P

TAYLOR MADE OPTIONS AVAILABLE

FRESH JUICE & BARISTA MADE TEA & COFFEE AT BAR PRICES